

Lemon Lavender Shortbread Cookies

<https://thebeachhousekitchen.com/2017/03/20/lemon-lavender-shortbread-cookies/>

Ingredients

- 1 cup all-purpose flour
- 1/4 tsp. salt
- 1/3 cup granulated sugar
- 1 1/2 tsp. culinary lavender
- 1 tsp. finely grated lemon zest
- 1/2 cup unsalted butter softened
- 1/2 tsp. vanilla extract
- pure cane sugar for sprinkling

Instructions

1. In a small bowl, sift together flour and salt. Set aside.
2. Place 1 Tbsp. of the granulated sugar, lavender, and lemon zest in a mortar and grind lightly with the pestle.
3. Place lavender mixture in large bowl with remaining sugar and butter. Cream together until smooth. Add vanilla. Add dry ingredients to butter mixture until it forms a dough. Shape into a disk and wrap tightly in plastic wrap. Refrigerate for 30 minutes.
4. Line a large baking sheet with parchment paper. Set aside. Roll the dough out to 1/4 inch thickness. Cut into shapes (I used a 1 3/4 inch cutter) and place on prepared sheet. Sprinkle with some pure cane sugar, then place in the freezer for 15 minutes.
5. Preheat oven to 325 degrees.
6. Bake cookies for 12-14 minutes until lightly browned around the edges. Cool on sheet for 5 minutes, then transfer to wire rack. Can be stored in an airtight container for 5 days.