



Recipe

Lemon Glazed Lavender Shortbread

1 cup unsalted butter
2 cups all-purpose flour
½ cup sugar
¼ teaspoon salt
1 cup icing sugar
¼ cup fresh lemon juice
2 tablespoons dried lavender

Cream the butter with an electric mixer until fluffy. Stir in flour, sugar and salt and beat for 1 minute. Add the lavender and beat until well mixed. Roll out the dough to a ¼ inch thickness and cut out desired cookie shapes. Place 1 inch apart on a parchment lined cookie sheet. Bake in a 300 degree F. oven for 20 minutes and let cool.

Make the glaze by whisking the icing sugar and lemon juice together. Spoon over cookies, spreading to cover the whole surface. Let set for 30 minutes to 1 hour before serving.