

Lavender Cookies
Yields: 12 cookies

Ingredients:

¼ C Superfine sugar, plus extra for dusting
1 tsp Chopped lavender leaves or ½ tsp dry
4 oz Unsalted Butter, softened,
Finely grated zest of 1 lemon
1 Lemon's juice
1 ¼ C All-purpose flour

Procedure:

- 1) Place the sugar and lavender leaves in a food processor. Process until the lavender is very finely copped, then add the butter, lemon zest, juice and process until light and fluffy. Transfer to a large bowl. Sift in the flour and beat until the mixture forms a stiff dough.
- 2) Place the dough on a sheet of parchment paper and place another sheet on top. Gently press down with a rolling pin and roll out to 1/8-1/4-inch. Remove the top sheet of paper and stamp out circles from the dough using a 2 ¾-inch round cookie cutter. Gently, re-knead and re-roll the dough trimmings and stamp out more cookies.
- 3) Using a spatula, carefully transfer the cookies to a large, greased cookie sheet. Prick the cookies with a fork and bake in a preheated oven, 300°F, for 12 minutes, or until pale golden brown. Let cool on the cookie sheet for 2 minutes, then transfer to a wire rack to cool completely.

Options:

- Garnish with dollop of lemon curd and berries