

LAVENDER SHORTBREAD COOKIE

★★★★★5 from 4 reviews

Buttery lavender shortbread cookies with a light glaze are the perfect springtime treat for showers, brunch, Easter, Mother's Day, or just because. With only 6 ingredients, they are so easy to make and even easier to devour!



INGREDIENTS

- ½ cup unsalted butter
- ¼ cup lavender sugar - see below (or regular sugar)
- 1 cup unbleached all-purpose flour
- ¼ tsp sea salt (omit if using salted butter)
- ¼ tsp lavender extract

For the glaze:

- ½ cup powdered sugar
- ⅛ tsp lavender extract
- 1-3 tablespoon water, added one tablespoon at a time

For lavender sugar:

- ¼ cup sugar
- 1 tbsp food grade dried lavender buds

INSTRUCTIONS

1. Make the lavender infused sugar. In a jar or other container with a lid, combine ¼ cup sugar and 1 tablespoon dried food grade lavender to a jar. Close the lid and shake to release the oils. Let rest for 24 hours to infuse. Before using, strain out the lavender using a fine mesh strainer.
2. In a stand mixer, cream together butter and lavender sugar. Add lavender extract and mix well. Add flour and salt and mix until well blended.
3. Place dough onto a sheet of plastic wrap or parchment and roll into a log about 1 inch in diameter.
4. Refrigerate dough until firm, about 1 hour.
5. Preheat oven to 350° F. Remove dough from refrigerator and slice into ½ inch thick circles. Place 1 inch apart on a baking sheet lined with parchment or a silicone baking mat.
6. Bake for 12-15 minutes. Remove from oven and let cool completely before glazing.
7. To make the glaze, stir together powdered sugar and lavender extract. Slowly add water, one tablespoon at a time until it reaches glazing consistency. Lightly drizzle over cooled cookies and let dry before storing.
8. Store cooled cookies in an airtight container at room temperature.

NOTES

- The **lavender sugar is optional**, but will give the cookies a more pronounced lavender flavor.
- The **dough can be made in advance** and stored in the refrigerator for up to 3 days or in the freezer for up to 3 months. Be sure to wrap it tightly!
- To make **lemon lavender shortbread cookies**, add 1 teaspoon lemon zest to the dough with the flour, and add switch 1 tablespoon of water in the glaze for lemon juice.