

## **Lavender Shortbread Cookies**

### Ingredients

- ¾ lb unsalted butter
- 1 cup sugar
- 1 tbsp dried lavender buds
- 1 tsp vanilla extract
- 3 ½ cup flour
- ¼ tsp salt

In a coffee grinder, grind up the lavender. If you don't have a grinder you can finely chop it with a knife. Set aside. In a large bowl, mix together butter and sugar until combined. Add vanilla and the finely chopped lavender. Mix well. Sift in salt and flour and mix until dough forms.

Turn dough onto a floured surface and roll into a log approximately 2" (5 cm) in diameter. Cover in plastic wrap and refrigerate for at least one hour.

Preheat oven to 350 degrees.

Slice log into ¼" thick slices. Place on an ungreased cookie sheet and bake for 10-12 minutes.

Makes approximately 2 dozen cookies.

## **Lavender Lemonade**

### Ingredients

- 6 organic lemons
- 4 tbsp dried lavender buds
- ¾ cup honey
- 8 cup water

Remove zest from 1 lemon using a grater or vegetable peeler. Set aside. Juice all lemons.

Bring 1 cup of water to boil in a sauce pan with lemon zest and lavender flowers. Once at a boil turn off and let the flowers steep for 5 minutes to make a tea. Strain the tea into a large container.

Stir in the honey with the warm tea.

Add in the remaining amount of water and lemon juice. Stir and let cool. Drink and enjoy!