

Lavender Butter Shortbread Cookies

I like to use the European butters for this cookie so you get a stronger butter flavor.

Yield: 2 dozen

350°F

2 baking sheets, prepared with parchment paper

18 minutes

1-1/2 cups	unsalted European butter, softened
3/4 cup	granulated sugar
1/4 cup	*Lavender sugar
4 cups	all-purpose flour
	Lavender buds

1. In a mixer with a paddle, mix the butter until creamy, Gradually add sugars and continue beating until fluffy, about 5 minutes.
2. Add the flour, mix until well blended. Using a #24 disher, scoop dough. Press dough down with the palm of your hands. Roll the rolling pin with the impression into the dough with a little pressure.
3. Bake for 18 Minutes or until the sides of the cookies start to look a little brown.
4. Cool on a rack.