lavender BUTTER COOKIES



24 COOKIES | **50 MIN** TOTAL TIME | **8-10 MIN** COOK TIME

INGREDIENTS

- 2 sticks unsalted butter softened
- 1½ cups granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2¾ cups all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¾ teaspoon salt
- **2 heaping teaspoons dried lavender**

This Lavender Butter Cookies Recipe makes soft, buttery cookies flavored with dried lavender flowers for a lightly floral taste. These cookies are elegant, unique, and so easy to make.

INSTRUCTIONS

1. In a stand mixer or in a large bowl with a hand mixer beat the softened butter and sugar until light and fluffy.
2. Add the eggs and vanilla. Beat to combine.
3. Combine the flour, baking soda, baking powder, salt, and lavender. Whisk to combine.
4. Add the dry ingredients to the wet ingredients and mix until just combined.
5. Chill the dough for 30 minutes.
6. Preheat your oven to 350 degrees. Line a cookie sheet and set it aside.
7. Scoop about 1 to 1 ½ tablespoons of cookie dough. Place on the prepared baking sheet about 3 inches apart.
8. Bake for 8-10 minutes or until the edges are golden brown. Remove from the oven and allow to cool completely on the cookie sheet.

Enjoy!