



Lavender Cookies

Ingredients:

2 sticks butter or margarine, room temperature
1 cup granulated sugar
½ tsp. salt
2 eggs, beaten well
2 tsp. vanilla extract
1 tsp. lavender buds, dried
2 ½ cups all-purpose flour



Directions:

Cream the butter, sugar, and salt until light. Add the beaten eggs and vanilla. Mix well. Add flour beating on low speed just until the dough starts to form. Gently fold in lavender. Divide the dough into two rounded sections. Wrap well in plastic wrap and chill for at least one hour. Preheat oven to 375 degrees. Place one chilled dough section on a floured surface. Roll out the dough with a floured rolling pin, taking care not to overwork. Cut dough into desired shapes and place them 1/2 inch apart on an ungreased cookie sheet. Bake for 6-8 minutes until just golden brown. Cool on rack.