

## **Lemon Lavender Shortbread Cookies**

### **Ingredients**

12 Tbsp unsalted butter, at room temperature  
2/3 cup dark brown sugar  
1 egg, at room temperature  
1 tsp vanilla extract  
2 cups + 2 Tbsp all-purpose flour  
2 tsp food grade lavender buds  
1/4 tsp salt  
Zest from 1/2 lemon  
1 Tbsp lemon juice  
Coarse sugar for rolling

### **Preparations**

1. In a stand mixer, beat butter until smooth and creamy. Add brown sugar and beat on medium speed until well incorporated. Beat in egg and vanilla, then scrape down the sides of the bowl.
2. Slowly mix in flour, dried lavender, and salt. Beat in fresh lemon zest and juice, then divide the cookie dough in half and roll into two logs. Wrap in plastic wrap and refrigerate for 4 hours or overnight.
3. When ready to bake, preheat the oven to 350 degrees Fahrenheit. Roll logs in coarse sugar, then slice into about 34-36 cookies. Place two inches apart on cookie sheets and bake for 10-12 minutes or until starting to brown around the edges. Cool five minutes on the sheet before transferring to a cooling rack.

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