



This recipe came to us via our home office receptionist, Sandy. She harvests and dries lavender and wanted to use her harvest in a unique way. She offered to make and share them with us. We were so lucky she did; they were delicious!

Ingredients

From The Garden

- 2 eggs from your or a friend's backyard chickens.
- 1 tsp dried lavender buds*

From The Store

- 1/2 cup unsalted butter softened, not melted.**
- 1 cup sugar
- 1 1/2 cups flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1 cup powdered sugar
- 1/2 tsp lavender extract***
- 2-3 Tbsp water

*Sandy harvests her lavender and hangs them on a rack. She said it usually takes about a week for them to dry, though, during the hotter days of summer, it might only take a few days.

**These cookies are very light and fluffy. Give your butter time to soften naturally on the counter. Melted butter will cause them to flatten and lose their airiness.

***The lavender extract may be difficult to find. Sandy wasn't able to find it at several supermarkets. She ended up substituting the lavender extract with some lemon juice.

Directions

1. Preheat the oven to 375 degrees. Line your baking sheets with parchment paper.
2. In a stand mixer, whisk together eggs, butter, and lavender buds until fully incorporated.
3. Sift flour, baking powder, and salt into a large bowl. Pour the whisked wet ingredients over the dry ingredients and stir to combine.
4. Drop dough onto parchment-lined baking sheets, about one tablespoon at a time.
5. Bake cookies for 10 to 15 minutes until the edges are golden brown. Remove from heat and allow them to cool completely on a wire rack.
6. In a small bowl, combine sugar, lavender extract, and water. Stir until a smooth frosting begins to form. If it is too thick, add water 1 tsp at a time until the desired consistency is achieved.
7. Once your cookies have cooled, spread a thin layer of frosting over the top of each cookie, then garnish with a few more dried lavender flowers.