

Lavender Honey Shortbread

These cookies are sophisticated and delicious. They're rich and buttery, and so flavorful and made with just a few simple ingredients.

45 mins

TOTAL TIME

30 mins

PREP

~30 cookies

YIELD

Ingredients

1 ½ cup cake flour
½ cup butter
3 tablespoons White Raw Honey
¼ cup powdered sugar
1 teaspoon dried lavender
pinch of salt

Directions

1. Preheat oven to 400 °F
2. Cream together butter, sugar and White Raw Honey together in a mixer. Sift flour, lavender and salt together in a separate bowl. Slowly add the flour mixture to the butter mixture. Mix until just combined - careful not to over-mix.
3. Using parchment paper or plastic wrap, shape the dough into a log and wrap. Refrigerate or freeze until solid.
4. Slice cookies into ¼ inch thick pieces. Bake on convection for about 3-5 minutes or until the bottoms start to brown slightly. The cookies will be delicate when they are hot – let them cool before removing them from the pan.
5. Top cookies with a drizzle of White Raw Honey or Turmeric Gold Raw Honey (turmeric is a surprising but delicious addition to sugar cookies).

Note

These cookies are great for party prepping ahead of time. Keep dough in the fridge for up to a week or in the freezer for up to a month.

Did you make this recipe?

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