

Lavender Shortbread Cookies

1 cup butter (salted)
½ cup cornstarch
½ cup powdered sugar
1 cup flour
½ teaspoon vanilla
1 heaping Tablespoon of lavender flowers
½ teaspoon lemon zest

Heat oven to 325 degrees.

Cream the butter with the vanilla and lemon zest. Add the dry ingredients, then the flowers until well combined.

Roll them into ¼ inch thick sheet. Cut the cookies with a cookie cutter or by hand.

Bake for 20 minutes or until cookies are JUST starting to turn golden brown. You do not want to brown or overcook these cookies.

For more savory cookies, consider adding rosemary, toasted pinenuts, orange zest or ginger!