

# LEMON LAVENDER SUGAR COOKIES

## INGREDIENTS

### Cookie Dough

- \* 1 1/4 cup lavender infused granulated sugar (see below)
- \* 1 cup softened, unsalted butter
- \* 1 egg
- \* 2 tsp vanilla
- \* 2 tbsp lemon juice
- \* Zest from one lemon (optional)
- \* 2 3/4 cup flour
- \* 1/2 tsp baking powder
- \* 1/2 tsp salt

### Icing (Optional)

- \* 1 cup powdered sugar
- \* 1-2 tsp lemon juice



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## Directions

### Lavender Infused Granulated Sugar

- \* Combine 2 cups of granulated sugar and 3 tablespoons of lavender dried buds and pulverize in a blender until buds are no longer visible. This will be used in cookie dough and for the sugar topping.

### Icing

- \* Mix 1 cup of powdered sugar and 1-2 teaspoon of lemon juice together. If it is too thick/crumbly add in a little more lemon juice. (The icing should be very thick though so it can harden on the cookies).

### Cookie Dough

- \* Preheat your oven to 350 degrees.
- \* In a large bowl cream 1 cup of softened, unsalted butter and 1 1/4 cup of lavender infused sugar together for two minutes.
- \* To same bowl, add 1 egg, 2 teaspoons of vanilla and 2 tablespoons of lemon juice and combine.
- \* To same bowl, add 2 3/4 cups of flour, 1/2 teaspoon of salt and 1/2 teaspoon of baking powder.
- \* Mix just until the dough pulls together, and no more flour is visible.
- \* Use a small or medium ice cream scoop to scoop the dough. Place scoop of dough into small bowl containing lavender infused sugar and coat all sides with the sugar. Place each on cookie sheet covered with parchment paper.
- \* Flatten each ball with a small glass. Dip the glass into the lavender sugar to prevent sticking and to enhance cookie with the lavender sugar. If desired sprinkle some extra infused sugar on top.
- \* Bake cookies for 10-15 minutes until edges are golden brown. If using icing, place small amount on hot cookie and spread over surface.
- \* Recipe modified from [inbloombakery.com](http://inbloombakery.com)