

Lavender Sage Shortbread Cookies

1 cup butter or margarine
¾ cup sugar
1 tsp. vanilla extract
2½ cups flour
1½ tsp. dried lavender blossoms
1 tbsp. fresh sage, finely chopped
½ tsp. lemon extract

Cream the butter, and then add the sugar and extracts; continue mixing until the batter is light and fluffy. In a separate bowl mix together the flour and lavender; add to the butter mixture. Roll out the dough on a lightly floured counter or board to ¼ inch thickness; cut with small cookie cutters. Place the cookies on an ungreased cookie sheet. Use a small fork to make light dents in each cookie. Bake in a preheated 300° oven for 14-15 minutes. This recipe will make between 30 and 50 cookies depending on the size of the cookie cutter that you use.