



Vanilla-Lavender Shortbread Cookies

Yield: 60 - 2" Cookies

Ingredients:

- 1 Tablespoon fresh chopped lavender flowers, or 1 Tablespoon dried chopped lavender flowers
- 1/2 teaspoon pure Nielsen-Massey vanilla extract
- ½ teaspoon of Nielsen-Massey Vanilla Bean Paste
- ¼ teaspoon pure lavender extract
- 225g of Plugra salted butter, at room temperature
- 80g powdered sugar
- ¼ teaspoon salt
- 300g All-purpose flour
- Lavender infused sanding sugar

Method of Preparation

1. If using dried lavender, add the vanilla extract and vanilla bean paste and lavender extract and put to one side.
2. Place the room temperature butter into the bowl of a heavy-duty stand mixer and add the powdered sugar. Using the flat paddle on low speed, beat until well combined. Add lavender and extracts and beat until light and fluffy.
3. Add the flour and mix on slow speed until just combined.
4. Scrape the shortbread out of the mixer bowl onto a piece of parchment or wax paper. Wrap the paper around the dough and place into a zip-top plastic bag. Place dough in bag into the refrigerator to chill for 2 to 3 hours.
5. When ready to bake cookies, remove cookie dough from the refrigerator and allow to sit at room temperature for 5 minutes. Pre-heat oven to 300° F. Lightly knead the cookie dough on a floured work surface and roll out to approximately 1/3 of an inch thick. Cut out using a 2 inch round cookie cutter.
Carefully place cookies onto a Silpat or parchment paper lined baking sheet. Double Pan these cookies.
6. Sprinkle cookies with lavender infused sanding sugar and bake for 16 – 20 minutes or until the base edge of the cookie becomes a very light golden brown, but the top will still be very pale.
7. Remove from the oven and sprinkle again with lavender infused sanding sugar and allow the cookies to cool for 3-4 minutes before transferring to a wire cooling rack.

Chef's Notes:

- *Lavender infused sanding sugar can be made by taking white sanding sugar and pouring into a zip-top plastic bag with fresh or dried lavender. Close Zip-top bag and place into the microwave for 30 seconds. This will release the lavender oils and speed up the infusion process. Or, leave for 2-3 days at room temperature in closed plastic bag to infuse naturally. Once infused, sift the sugar to remove the lavender flowers and place back into the original container with the shaker top attached.*
- *Lavender infused sugar can be used to rim cocktail glasses or used for glasses to serve lemonade.*
- *Culinary dried lavender (buds) can be purchased at www.nicholaslodge.com. Culinary lavender is from the English "Angustifolias" family or Provence French lavender.*
- *Fresh lavender can be picked and dried or used fresh.*
- *Alternative flavor profiles:*
- *Use chopped fresh rosemary to replace lavender and omit sugar on the surface.*
- *Use chopped fresh rosemary and lemon zest*