



LEMON BASIL & LAVENDER SHORTBREAD COOKIES

Ingredients:

- 2 c. flour
- 1/2 c. cornstarch
- 1/4 t. salt
- 2 t. dried lavender flowers
- 1 T. tightly packed, fresh lemon basil leaves
- 2/3 c. granulated sugar
- 1/4 t. vanilla extract
- 1 c. butter, softened

Directions:

Combine the flour, cornstarch, and salt in a medium bowl. Set aside. Using a mortar and pestle, grind the dried lavender flowers into a powder and add to the flour mixture. Use the mortar and pestle to grind the basil leaves into a paste. Add a tablespoon of the sugar to help break down the leaves while grinding, then add the basil paste to the rest of the sugar in a separate bowl. Beat the butter into the basil and sugar, then stir in the vanilla extract. Add part of the flour mixture and work into the butter mixture. Add the remaining flower mixture and work it into the rest of the dough until it is just combined. Shape the dough into a log that is about 2" in diameter. Wrap the dough in plastic wrap or waxed paper and refrigerate for 1 hour or until the dough is firm. Slice the dough into 1/4" slices and place on a lightly greased baking sheet. Bake at 275° F for 30 minutes or until the edges are lightly browned. Remove cookies to a wire rack to cool completely.

After wrapping the dough log, you can freeze the dough for up to 1 month. Before baking, set the log out at room temperature for 1 hour to softened slightly before slicing. Bake as directed.

