

# LAVENDER COOKIES

*from my kitchen to yours*



## INGREDIENTS:

*150 g all purpose flour*

*110 g butter, room temperature*

*70 g caster sugar*

*20 g sugar*

*1 tbs lavender, dried or fresh*

## DIRECTIONS:

*Pre-heat oven to 180° C and line a baking tray with parchment paper.*

*In the meantime combine in a bowl flour, sugar and butter, mixing well with your fingers.*

*Add the Lavender buds, being careful not to add any stems. Mix again with your fingers.*

*Make small balls, more less 1,5 cm wide and place them on the baking tray, 1,5 cm at least apart from each other. Bake them in the oven for 12-15 minutes. They should be golden but not burned.*

*Let them cool for 15 minutes and then pass them thru a bowl with the sugar. Let them cool completely before eating. They are perfect for an afternoon tea!*

*Because there is nothing like homemade cookies, bake!!!!*