

Lemon Lavender Shortbread Cookies

Poetry & Pies

prep time: 10-15 minutes

bake time: 10-15 minutes (depending on size of cookie)

total time: 30 minutes

servings: 20-30 cookies



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- 1 cup (227g) unsalted European style butter, softened
- 1 ⅔ cups (217g) powdered sugar, divided
- 1 tablespoon (13g) [vanilla extract](#)
- zest and juice of 1-2 large lemons (or 2-3 medium)
- 1-2 teaspoons (2-4g) [culinary lavender](#), crushed (to taste)

Instructions

1. Preheat oven to 350F/175C. Line a [baking sheet](#) with [parchment](#) or a [silicone mat](#).
2. Finely zest your lemons using a [microplane zester](#). Juice the lemons as well. Crush your lavender wither with a mortar and pestle, the back of a spoon, or between your fingers. You want to create smaller pieces as well as release the flavorful oils. Optionally, you can chop it, but this can be difficult with such a small amount. Set aside.
3. In a small bowl, whisk together flour and salt. Set aside. (Optionally, you can just add the flour and salt to the butter once it's blended).
4. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric

mixer on high until creamed, about 30 seconds. Add $\frac{2}{3}$ cup powdered sugar and mix on high until light and fluffy, about 1 minute. Add vanilla then mix, starting on low then increasing to high to fully incorporate.

5. Scrape the bowl then sift in the flour. Add the lemon zest and crushed lavender and mix on low until fully incorporated. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
6. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, use some flour as you roll these out to prevent sticking.
7. Roll to about $\frac{1}{4}$ inch (or slightly less) thick. Cut into circles or desired shape. Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
8. Bake 10-12 minutes (up to 15 for larger cookies), until the edges just begin to turn golden. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.
9. While cookies cool, mix 2 tablespoons of the reserved lemon juice with the remaining 1 cup of powdered sugar. Add more sugar or lemon juice to achieve your desired thickness of glaze. I wanted it drizzle-able but not too thin, so I only used about 2-3 tablespoons of juice.
10. Once cookies are completely cooled (or sooner, if you want a lightly glazed effect), you can either drizzle the glaze on top or dip the top of the cookie in the glaze. Let sit for about 20 minutes to dry the glaze.

Enjoy! Cookies will last loosely covered for 3-5 days. An airtight container will actually cause them to soften after a day, so cover loosely.