

# Lavender Blossom Tea Cookies

Makes about 6 dozen

## Ingredients:

1 cup (2 sticks) unsalted butter, softened  
½ cup sugar  
1 egg, beaten  
1 ¼ cups all-purpose flour  
¼ teaspoon baking powder  
1 tablespoon lavender buds

**Equipment Needed:** a stand mixer or electric hand mixer; large cookie sheet; baking parchment; a wire rack; an airtight container



**Directions:** Preheat the oven to 350 degrees. Cream the butter and sugar in a medium bowl of a stand mixer or with an electric hand mixer. Add the egg and beat well by hand until light and fluffy. Stir in the flour and baking powder. Add the lavender buds and mix well. Drop by level teaspoons 2 inches apart onto a cookie sheet lined with baking parchment. Bake for 8 to 10 minutes until pale golden brown and the edges just begin to brown slightly. Watch carefully to prevent overbrowning. Cool on the baking parchment on a wire rack. The cookie will be soft until cooled. Store in an airtight container.

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