

## Lavender Lemon Cookies

These delicate Lavender Lemon Cookies are made with culinary lavender and rolled in sugar before baking. Perfect on their own or with a cup of tea.

### Lavender Lemon Cookies Ingredients

- 1 cup granulated sugar
- 1 lemon, zest finely grated
- 1 teaspoon culinary lavender
- 1/2 cup unsalted butter, room temperature
- 2 tablespoons lemon juice (from the lemon)
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 2 cups all-purpose flour
- extra granulated sugar for rolling the cookies before baking



### How to Make Lavender Lemon Cookies (24 cookies)

Preheat oven to 350 degrees Fahrenheit.

Line a baking sheet with parchment paper.

In a small bowl, combine granulated sugar, lemon zest, and lavender. Gently work together these ingredients with your fingers for 1 minute.

Place the butter in a large bowl.

Add the sugar mixture (sugar, lemon zest, lavender) to the butter and beat on high for 1 minute.

Add the lemon juice, egg, and vanilla extract to the butter mixture and beat until well-combined.

Add baking soda to the butter mixture and beat until combined.

Add flour to the butter mixture and beat until combined.

Shape dough or use a one-tablespoon cookie scoop to make one-tablespoon dough balls. Roll dough balls in sugar and place 2 inches apart on the parchment paper-lined baking sheet.

Place the baking sheet on the middle rack in the oven for 10-12 minutes, until lightly browned on the edges.

Let the cookies cool on the baking sheet for 5 minutes.

Then, transfer the cookies to a wire rack to cool completely.

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