

Lavender Cookies

These Lavender Cookies are fabulous! You are sure to get raves when you serve them. I created this cookie recipe to showcase how Lavender can be used in your baking. Learn how to cook with [Edible Lavender Flowers](#).

More of Linda's favorite [Cookie Recipes](#) and [Secrets To Making Perfect Cookies](#).

Also learn [How To Have A Successful Holiday Cookie Exchange or Cookie Swap](#).

Lavender Tea Cookies

1 tablespoon dried [culinary lavender flowers](#)
1 cup butter, room temperature
2/3 cup granulated [sugar](#)
1 teaspoon pure vanilla extract
1/4 teaspoon lemon extract
2 cups all-purpose [flour](#)
1/8 teaspoon salt
Lavender Frosting (see recipe below)

In a mortar, grind lavender flowers with the pestle.

In a medium bowl, cream together ground lavender flowers, butter, sugar, vanilla extract, and lemon extract. Add flour and salt; mix until combined (dough should be soft but not sticky.) Refrigerate 1 to 2 hours or until dough is firm.

Prepare Lavender Frosting; set aside.

Preheat oven to 325 degrees F. Remove dough from refrigerator.

On a lightly-floured surface, roll dough approximately 1/4-inch thick with your [rolling pin](#). Cut into desired shapes with your favorite [cookie cutters](#) and place onto ungreased cookie sheets.

Bake 12 to 15 minutes or until cookies are lightly browned around the edges. Remove from oven and cool on [wire cooling racks](#). When cool, frost with Lavender Frosting.

Makes 2 dozen cookies.

Lavender Frosting:

1 cup [powdered \(confectioners\) sugar](#)
2 tablespoons dried culinary lavender flowers
2 tablespoons milk
2 teaspoons light corn syrup

NOTE: Courtney and Brittany added some lavender food coloring to the frosting mix. This is something that I don't usually do.

In a small plastic bag, combine powdered sugar and dried lavender flowers. Let stand at least 1 day before using. When ready to use, sift the mixture into a medium-size bowl; discarding lavender flowers.

Add milk and corn syrup, mixing well. NOTE: Additional powdered sugar or milk may need to be added (enough milk to make frosting easy to spread). Spread on baked, cooled cookies.