

# Lavender Cookies

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Dessert	1 dozen	Cookie	

### Comments

These cookies are killer. They remain one of my all time favorites. They make a great finish to a superbly prepared meal.

**Prep Time** 20 minutes

**Cooking Time** 8 minutes

**Ethnic Origin** American

**Pre-Heat?**  Yes **Temperature** 375 **Grease Pan?**  Yes

Measure	Ingredient	Measure	Ingredient
2	eggs		
.25 cup	butter, unsalted		
.25 cup	Crisco (shortening)		
1 cup	sugar		
1 Tbs.	lavender leaves or flowers		
1.5 cups	flour		
2 tsp.	baking powder		
.5 tsp.	salt		

### Instructions

- Preheat oven to 375 °F.
- Combine eggs, butter, Crisco, sugar and lavender in a bowl and set aside.
- Sift flour, baking powder and salt into a mixing bowl.
- Add egg mixture and stir until blended.
- Drop dough, a teaspoon at a time, onto an ungreased cookie sheet.
- Bake until lightly brown or about eight minutes.
- Place cookies on a rack to cool.
- For a more dramatic effect, place lavender flowers on top of cookies before baking.

These cookies can be served as is, or sprinkled with sugar. Alternately, you can ice the cookies with a combination of rose water and confectioner's sugar, combined to make a light icing. If iced, let the cookie set until icing is firm before serving.