

Lavender Cookies

Ingredients

- 2 cups flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- 1 tablespoon very finely chopped dried lavender
- 2 tablespoons very finely chopped walnuts (use a food processor)
- 1 tablespoon lemon zest
- $1\frac{1}{2}$ sticks of unsalted butter, melted
- 2 tablespoons of honey
- $\frac{1}{2}$ cup powdered sugar

Directions

Combine flour, salt, baking powder, lavender, walnut powder, and lemon rind in a medium bowl. Using a mixer, cream the butter, honey, and sugar in a large bowl. Add the dry ingredients to it and mix until combined. Spoon dough onto a large piece of parchment or wax paper and roll in the paper to form a log about 18 inches long. The dough will be sticky, so you might need to refrigerate for awhile and roll it again. Refrigerate for at least one hour.

After the dough has hardened, preheat oven to 350°. Slice the log of dough into $\frac{1}{2}$ -inch cookies and arrange on a greased cookie sheet. Bake for 8 to 10 minutes, until they are barely light golden brown on the edges. They should keep, covered, for at least a few days.