

# PINE CREEK LAVENDER FARM

## LAVENDER ICING FILLED LEMON COOKIES



### HANDS DOWN BEST LEMON LAVENDER COOKIE ANYWHERE!

**Preheat oven 350.** Line 2 cookie sheets with parchment paper.

**1. Cream until light:** ½ cup butter with 1 cup Pine Creek Lavender Sugar

**2. Add, combining well:** 1 egg, 1 tablespoon both lemon zest & lemon juice

**3. Whip together:** 1+ 1/4 cups flour, ¼ teaspoon salt, ¼ teaspoon baking powder and 1/8 teaspoon baking soda

**4. Stir together:** all the above ingredients to combine well but do not overmix.

**5. Roll:** small walnut sized round balls of dough in Pine Creek Lavender Sugar and place 3 inches apart on prepared cookie sheets

6. **Bake:** 350 for 12 minutes. Remove from hot cookie sheets to cool.

7. **Make Lavender Frosting:** combine 2 cups **Pine Creek Lavender Sugar** with 1 stick softened butter and 3 tablespoons lemon zest and enough lemon juice to whip into a firm frosting. Add 2 drops violet and 2 drops red food coloring if desired for a light lavender color.

8. **Assemble and decorate cookie sandwiches:** frost the underside of cookies with a generous tablespoon of the frosting and top with the underside of another cookie. Add a dab of lavender frosting and several **Pine Creek Royal Velvet Lavender** buds to top of cookie as pictured above.

Leftover frosting is great sandwiched between graham crackers, store purchased cookies, cupcakes, and cake layers too!