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!