



Lavender Herb Butter Cookies

by Nora Mounce

Infused with aromatic and relaxing lavender, these butter cookies are as delicious as they are charming. A foolproof recipe that relies on simple ingredients. The light-handed addition of canna-butter makes these cookies a tasteful housewarming gift for cannabis-friendly co-workers or friends. Look for culinary lavender in the tea or bulk section of your natural grocery store.

Makes approximately 3 dozen cookies.

Ingredients:

4 ounces (1 stick) unsalted butter,
at room temperature

2 ounces canna-butter, at room temperature

½ cup granulated sugar, extra for sprinkling

2 teaspoons culinary lavender

½ teaspoon pure vanilla extract

1 ¾ cups flour

1/8 teaspoon salt

Directions:

1. In a clean coffee grinder, grind the culinary lavender, or finely chop on a wooden cutting board with a large kitchen knife. Take caution though, the small grains of lavender will easily squirt across the room, so chop slowly and deliberately. I found that mashing the lavender in a mortar and pestle, then chopping with a large knife works best.
2. Using the paddle attachment on a standing mixer or electric hand beaters, mix together the butter, canna-butter and sugar. Add vanilla and finely chopped lavender. Mix. Add flour and salt, mixing on low until the dough comes together.
3. Turn dough onto a cutting board and either roll into a cylinder-shaped log for round cookies (pictured) or a long rectangle for square cookies. Wrap tightly in plastic wrap and refrigerate at least 1 hour.
4. Preheat oven to 350 F. Line two baking sheets with parchment paper.
5. Using a sharp knife, slice the log of dough into ¼ inch thick slices. Place slices on baking sheet and bake for 10-12 minutes. Cool before storing.
6. Enjoy with tea and good company.