

Lemon Lavender Sugar Cookies

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Seasonal spring desserts are a delight. They are often less sweet than the overly ripe summer pies or heavily buttered winter bakes. In our recipe for classic springtime cookies, you get a feel of that perfect balance between winter and summer—a cookie that's lightly spiced with lavender, flecked with fresh lemon, and dotted with hints of butter.

Ingredients:

¾ cup butter
1 ¾ cups white sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 tablespoon grated lemon zest
1 teaspoon chopped dried lavender
½ cup buttermilk

Directions:

- 1) Cream butter and sugar together in a medium bowl until smooth; add eggs and vanilla and beat until smooth.
- 2) In a medium bowl, sift together flour, baking powder, baking soda, and salt; stir in zest and lavender.
- 3) Add flour mixture and buttermilk alternately to sugar mixture, mixing gently with each addition. Mix until just combined. Roll dough into a large ball; wrap completely in plastic; cover and chill 4 hours.
- 4) Preheat oven to 350°F. Lightly grease a large baking sheet.
- 5) Roll cookie dough out onto a lightly floured surface; roll to an even 1/3-inch thickness. Use cookie cutters to cut out cookie shapes. Arrange cookies evenly on baking sheet.
- 6) Bake until just lightly browned, about 10 minutes. Cool on a wire rack.