



Lavender Stamped Butter Cookies

Yield: about 30 cookies

Preheat oven to 350°F

Use a cookie stamps to create effects on the tops of the cookies.

1 cup	unsalted butter, softened
3/4 cup	granulated sugar
1 large	egg
1 tbsp	heavy cream
2 cups	all-purpose flour
1 tbsp	lavender sugar
1/4 tsp	salt

1. In the mixing bowl with paddle on medium speed, blend butter and sugar for 3 minutes or until fluffy. With mixer running, add the egg and cream.
2. Meanwhile, in a medium bowl whisk flour, lavender sugar and salt. Add to the above mixture with mixer running on low speed.
3. Place into the refrigerator until the mixture is cool to the touch.
4. Between two pieces of parchment paper, roll the dough to about 1/4" thick (same thickness as a pie crust).
5. Take off the top piece and make your desired design. Then cut the dough into 1" by 1-1/2". I then place the tray back in the refrigerator to make sure the cookies are cold so I can break them apart in perfect pieces.
6. Bake at 350°F for 10-12 minutes or until golden brown. Let cool.