

Lemon Lavender Shortcakes

Light and refreshing flavors together to create a nice flaky shortcake.

Yield: 12 servings

2 cups	all-purpose flour	1 tbsp	lemon zest
1/2 tsp	salt	1/2 tsp	dried lavender
4 tsp	baking powder	1/2 cup	unsalted butter
1/2 tsp	cream of tartar	1 large	egg
3 tbsp	granulated sugar	1/3 cup	whole milk
1 tbsp	ground cinnamon		

1. In a large bowl, combine the flour, salt, baking powder, cream of tartar, sugar, cinnamon, lemon zest and lavender. Toss together with a fork.
2. Cut the butter into small pieces and add it to the dry ingredients. With a pastry blender, work the butter into the dry ingredients, until you have small pieces of butter throughout. Add the beaten egg and milk all at once and stir with fork just until the dough holds together.
3. Place on a floured surface, it will be sticky and knead for about a dozen times.
4. Place into a 9-inch round pan, or pat to 2-inch thickness and cut with a round biscuit cutter. Place on a cookie pan next to each other and bake for 15-20 minutes, or until lightly brown.