

LAVENDER COOKIES from Kim Trent – the Gourmet Dragonfly

1 cup butter (2 sticks)

1 $\frac{3}{4}$ cups sugar

4 eggs

1 tablespoon real vanilla

2 heaping tablespoons of dried lavender chopped

3 cups flour

4 teaspoons baking powder

Preheat oven to 375 degrees.

Cream butter and sugar, add eggs and vanilla and mix until well blended. Add dry ingredients and combine well. Drop by well rounded teaspoons onto an ungreased cookie sheet.

Bake 11-13 minutes or until lightly golden brown. Cool on sheet 1 minute before removing.