

Jean Robinson served these cookies
at LFGC 50th Anniversary
celebration March 2024

Lemon Lavender Cookies



These lemon lavender cookies are light, buttery, filled with lots of fresh lemon and lavender flavor and topped with a tangy lemon glaze! The perfect springtime cookies!

Course	Dessert
Cuisine	American
Prep Time	20 minutes
Cook Time	8 minutes
Chilling Time	2 hours
Total Time	2 hours 28 minutes
Servings	40 cookies
Calories	97kcal
Author	Kyleigh Sage

Equipment

- stand mixer with paddle attachment
- round cookie cutters
- cookie sheet
- parchment paper

Ingredients

Cookies

- 1 cup **unsalted butter** room temperature
- 1 ½ cups **powdered sugar**
- 1 large **egg** room temperature
- ½ teaspoon **vanilla extract** optional
- 1 tablespoon **lemon zest**
- 2 cups **all purpose flour**
- ½ cup **almond flour** substitute all purpose flour
- ½ teaspoon **baking powder**
- ¼ teaspoon **kosher salt**
- 2 teaspoons **dried lavender flowers**

Glaze

- ½ cup **powdered sugar**
- 1 tablespoon **lemon juice**

- 1 teaspoon **lemon zest** optional
- 1 teaspoon **dried lavender flowers** optional

Instructions

1. Add the softened butter and powdered sugar to the bowl of a stand mixer fitted with the paddle attachment. Cream the butter and sugar until smooth and fluffy, about 2 minutes.
2. Add in the egg, vanilla, and lemon zest and mix until fully incorporated.
3. Add in the flour, almond flour, baking powder, and salt and mix until just combined. The dough should come together into a ball but will feel dry. If the dough doesn't come together, you can add a teaspoon of milk or water at a time until it does.
4. Then gently fold in the dried lavender flowers.
5. Press the dough into a disc and wrap tightly in plastic wrap. Refrigerate until firm (2 hours minimum but ideally overnight).
6. Line a baking sheet with parchment paper.
7. On a lightly floured surface, roll out the dough ¼ inch thick and cut into circles. Re-roll and cutout the scraps.
8. Place cutout cookies 1-2 inches apart on your baking sheet (they won't spread). Place the baking sheet in the freezer for a minimum of 20 minutes (or the fridge for 40 minutes) before baking to allow the cookies to firm back up. This ensures the cookies won't spread during baking.
9. While the cookies are chilling, preheat your oven to 350°F.
10. Bake for 8-10 minutes or until the edges are set. Bake on the middle rack of the oven and rotate the pan halfway through baking for the best results. It usually takes 2-3 batches to bake all the cookies.
11. Let the cookies cool on the baking sheet for 2-3 minutes, then remove and let them finish cooling on a cooling rack. Let the cookies cool completely before glazing.
12. To make the glaze, whisk together the powdered sugar and lemon juice in a small bowl, until smooth. Then stir in the lemon zest and lavender flowers if desired.
13. Dip the tops of the cooled cookies in the glaze and place back on the cooling rack. After about 20 minutes the glaze will harden.

Notes

Store in an airtight container at room temperature for up to 5 days.

You can also freeze the cookie dough for up to 3 months. If frozen, allow the dough to thaw overnight in the refrigerator before rolling baking.

Nutrition

Serving: 1 | Calories: 97kcal | Carbohydrates: 11g | Protein: 1g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Trans Fat: 1g | Cholesterol: 17mg | Sodium: 22mg | Potassium: 11mg | Fiber: 1g | Sugar: 6g | Vitamin A: 149IU | Vitamin C: 1mg | Calcium: 9mg | Iron: 1mg

Barley & Sage Lemon Lavender Cookies <https://www.barleyandsage.com/lemon-lavender-cookies/> April 5, 2022