



*Bonnieheath*  
E S T A T E  
LAVENDER & WINERY

### **Lavender Shortbread Cookies**

½ cup vegetable shortening	½ teaspoon salt
½ cup butter	¼ teaspoon baking powder
¾ cup lavender sugar	2 ¼ cups flour
1 teaspoon vanilla	1 egg

Sift together dry ingredients. In a separate bowl, cream shortening, butter, and sugar well. Beat in egg and vanilla. Gradually blend in dry ingredients until well mixed.

Fill cookie press and form cookies on ungreased cookie sheet, or roll into small balls and flatten with a fork.

Bake in pre-heated oven at 375°F for 10-12 minutes. Dust with lavender sugar, and enjoy.