

LAVENDER-LEMON SUGAR COOKIE

(inspired by [100 Cookies](#), by Sarah Kieffer)

1 cup granulated sugar
1/2 teaspoon culinary lavender
zest of 1 lemon
1 cup unsalted butter, at room temperature
1/2 teaspoon salt
1 large egg yolk
1 teaspoon lemon extract or paste
2 cups all-purpose flour

for the glaze:

1/3 cup milk (you won't need the full amount)
1/8 tsp lemon extract
1 + 1/2 cup powdered sugar

to coat the roses:

compound chocolate, white
purple oil-soluble food dye, tiny amount

sprinkles to decorate the cutout cookies (optional)

In the bowl of a food processor, process the granulated sugar, lavender and lemon zest together until the lavender buds are broken down. In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add the lavender-sugar and salt, and beat again on medium speed until light and fluffy, 2 to 3 minutes. Add the egg yolk and vanilla, and mix on low speed until incorporated. Add the flour and mix on low speed until just combined. Remove the dough, form into a circle and place in the fridge for 1 hour.

Roll the cookie dough and cut circles, about 3 inches in diameter. Use a portion of the dough to form small balls and stick in a rose shaped silicone mold. Bake the cookies in a 350F oven, circles until lightly golden at the edges (about 15 minutes), small roses until firm to the touch, it might take a little longer than the cutout cookies.

To finish the little rose cookies: Once the roses are cold, place the mold in the freezer for 10 minutes and then remove the baked cookies to a rack. Wash the mold, dry well. Melt white compound chocolate, divide in two portions. Leave one white, dye the other purple (using very little oil-soluble color). Marble them together, pour into the mold and immediately stick the shaped cookies. Place in the freezer for 15 minutes, un-mold and if needed shave the bottom with a Microplane to tidy the edges.

To finish the rolled out cookies: make a glaze mixing the powdered sugar with milk and lemon extract until the consistency is right, not too thick, not too thin. Add the milk, a little bit at a time to the powdered sugar. Coat the baked, room temperature cookies with the glaze, then add sprinkles to decorate, if so desired. Let it set for a couple of hours.