

Banana Lavender Cookies

Bake at 350°F, 10-12 minutes

Makes roughly 4 ½ dozen

2 ¾ cup all-purpose flour
1 teaspoon baking soda
¼ teaspoon salt
½ cup butter, softened
1 ¼ cup lavender sugar, divided
¼ cup packed brown sugar
1 egg
1 large, ripe Banana mashed (½ cup)
½ teaspoon ground cinnamon
½ teaspoon ground lavender buds



Combine: Flour, baking soda and salt into a bowl; set aside

Beat together: butter, 1 cup lavender sugar and brown sugar in large bowl until light and fluffy. Beat in egg and banana until blended.

Stir in flour mixture until combined.

Dough is very sticky, cover and refrigerate 2 hours or until dough is firm enough to handle. (See Hints)

Combine remaining ¼ cup lavender sugar, ½ teaspoon cinnamon, ½ teaspoon ground lavender buds.

Shape dough into 1-inch balls. Roll into cinnamon and lavender mixture.

Place 2-inches apart on ungreased baking sheets

Bake at 350°F

10-12 minutes or until lightly browned

Prep: 15 minutes, fridge/freezer time: 2hr+

Bake: 10-12 minutes

Makes: 4 ½ dozen (roughly)

Hints:

*Don't add additional banana, too sticky. After refrigerated, shape into long rolls on wax paper, place rolls on cookie sheet and put in freezer til ready to bake. Unroll roll, cut into size desired, roll in cinnamon lavender mixture, bake as directed. If roll becomes too soft to work with, wrap back in wax paper and put in freezer, trade for a new roll.

*consider substituting equal amount of applesauce for the butter to try to reduce the stickiness.

*Bakes well on stoneware baking surface. If metal cookie sheets, cover with parchment paper.

Courtesy of

A Pinch of Lavender LLC

www.NielsenVillage.com