

Lavender Cookies

5/8 cup butter or margarine

1/2 cup white sugar

1 egg, beaten

2 tsp chopped fresh lavender flowers or leaves

1 1/2 cup white all purpose flour

3/4 tsp salt

2 1/4 tsp baking powder

Cream sugar into butter/margarine. Beat in the egg. Mix together dry ingredients and stir into mixture until smooth.

Roll into walnut sized balls and place on greased cookie sheet. Flatten with a glass bottom. Sprinkle with extra sugar.

Bake at 350 F for 12-14 minutes. Cool on rack.

Makes 2 dozen cookies.