



THE LADIES TEA

Lavender Sables (Contributed by Princess Poochie)

These French shortbread cookies have a subtle herb flavor that's great with tea and they make a perfect hostess gift.

INGREDIENTS

- 1 stick butter – softened
- 1 1/2 teaspoon organic lavender
- 1/2 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/4 teaspoon salt

DIRECTIONS

Cream butter, sugar and lavender. Add egg yolk and vanilla and beat well.

Combine flour and salt. Add to butter mixture and beat until the dough starts to hold together, then finish with your hands. Form dough into tube and then, on a lightly floured surface, shape dough into a roll about 1.5 inches in diameter.

Wrap dough tube in wax paper and chill in refrigerator for an hour or until firm.

Heat oven to 350 degrees.

Slice dough into rounds about 1/2 inch thick and place one inch apart on an un-greased baking sheet. Bake 10 minutes or until cookies are slightly colored around the edges.

Cool on baking rack.

** Princess Poochie not only bakes great treats, she also knows how to make you smile in her blog. She talks about shoes, clothes, heels, herself, flats, and random stuff. She dispenses fashion advice and answers your questions at www.shoedaydreams.com*

