

Fancy Lemon Lavender Butter Cookies

DESSERT

GLUTEN FREE, EGG FREE, CORN FREE, SOY FREE

serves: 12
active time: 10 min.
total time: 20 min.

INGREDIENTS

- 3/4 cup all-purpose gluten free flour
- 1/2 cup almond flour
- 2 tablespoons arrowroot
- 2 tablespoons coconut palm sugar
- 1 tablespoon dried lavender
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon baking soda
- 1 stick unsalted butter, cut into 1/2-inch pieces, chilled
- 1 large lemon, zested
- 2 tablespoons honey
- 1 tablespoon fresh lemon juice

INSTRUCTIONS

1. Place an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In a food processor, pulse together the flours, arrowroot, sugar, lavender, salt and baking soda.
3. Add the butter and lemon zest. Pulse until the mixture forms a coarse meal. Add the honey and lemon juice. Pulse until the mixture forms a soft dough. Form the dough into 1-inch round balls and press into discs, about 1 1/2 inches in diameter and 1/4-inch thick. Arrange in a single layer on the prepared baking sheet.
4. Bake until light brown around the edges, about 11 minutes. Cool for 5 minutes. Transfer to a wire rack and cool completely, about 15 minutes.

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