Honey Lavender Shortbread Cookies

2 cup butter, softened 3/4 C sugar

2 tsp Vanilla 4 C Flour

1/4 C Funny Farm Apiaries Lavender Flower Honey 1 T Funny Farm Apiaries Lavender flowers buds

Instructions

- 1. In large mixing bowl combine butter, vanilla, sugar, flour, & honey. Beat with electric mixer on medium speed while moving it in a circular motion until dough consistency.
- 2. Gently fold in lavender buds. Roll dough into logs. Wrap with wax paper and place in freezer for 30 minutes.
- 3. Preheat oven to 325°. Line baking sheet with parchment paper.
- 4. Cut dough into 1/2-inch slices. Place cookies 2 inches apart on parchment paper & bake for 10 15 minutes or until lightly browned on edges.