

## THE 24 HOUR PLAYS BENNINGTON

# LAVENDER LEMON SHORTBREAD COOKIE RECIPE

### INGREDIENTS

#### Cookies

- 1 cup unsalted **butter**, at room temperature
- 3/4 cup **confectioner's sugar**, sifted
- 1 1/2 tablespoons **lemon juice**
- 1 1/2 tablespoons freshly grated **lemon zest** (about 2 large lemons)
- 1/8 teaspoon **salt**
- 1/3 cup **cornstarch**
- 2 1/2 cups **all purpose flour**
- 2 tablespoons **dried lavender flowers**

#### Icing

- 1 cup confectioner's **sugar**, sifted
- 3 teaspoons **dried lavender flowers**
- 2 teaspoons freshly grated **lemon zest** (about 1 large lemon)
- 1-2 tablespoons **lemon juice**

### MAKE

- Make the Dough: Cream together the butter and confectioner's sugar until smooth. Mix in the lemon juice and zest. Set aside.
- Sift together the salt, cornstarch and flour. Add this to the butter mixture and stir until the flour coats the butter but isn't completely worked in. Add the lavender flowers.
- Using your hands, lightly fold the ingredients together until the mixture is no longer dry. You will know it's done when it forms easily into a dough ball. Try not to overwork the mixture or you will end up with tough cookies!
- Flatten the dough out into a disc and wrap tightly in saran wrap
- Refrigerate for 30 minutes (or up to three days).

### BAKE

- Preheat the oven to 325° F.
- Take the fully-chilled dough and place it on top of a piece of parchment.
- Using a rolling pin, roll the dough out to a thickness of 1/4 to 1/3 inch. Cut into desired shapes with cookie cutters. (This dough barely spreads, so don't worry about leaving a lot of space between each cookie.)
- Remove the scraps from between each cookie and re-form into a flat disc. (If dough has become too soft or warm, re-refrigerate it for a few minutes before attempting to roll it out.)
- Lift up parchment paper and place on top of cookie sheet. Transfer sheet to upper third of oven and bake for about 12 minutes (or until the edges of the cookies just start turning golden on the edges). Allow to cool before icing.