

LAVENDER

- TYPE:** Perennial
SUN: Full Sun
HEIGHT: 18 to 36 inches
GROWING IT: Average, well drained soil. Space 1 to 3 feet apart. Grows well in containers.
PARTS USED: Flowers, oil.
HARVEST: Pick flowers as they begin to open and use fresh, distilled for oil or dried for use in potpourris.
CULINARY: An acquired taste. Fresh or dried flowers in jams or jelly, baked goods, fruit, or vinegars. Use sparingly.
AROMATIC: Use in potpourris, arrangements, and sachets. Add to bathwater for a calming effect.

TRY IT!

LAVENDER SHORTBREAD COOKIES

- 1/2 lb. butter
- 1/2 c. sugar
- 2 c. flour
- 1 Tbs. Lavender flowers

ICING

- 3/4 c. confectioners sugar
- Water

TO DECORATE

- Lavender flowers

Preheat oven to 350 degrees F. Bring butter to room temperature and cream until light and fluffy. Gradually add the sugar and continue beating. Sift flour and slowly add to the butter/sugar mixture along with the lavender flowers. When fully combined, remove dough from the bowl and work briefly with your hands. Roll out on a floured board and cut into shapes. Place cut cookies on a lightly buttered baking pan and bake for 15 to 20 minutes. Remove when cookies are starting to turn a pale golden brown. Sift confectioner's sugar into a bowl and stir in enough water to make a thick frosting. Frost cookies and garnish with lavender flowers.

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