



## Recipe From Phyllis' Kitchen



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### **Cabrina Bosco's Honey & Lavender Shortbread**

1 ½ sticks of softened butter  
¾ cup brown sugar  
½ cup honey  
1 egg  
1 teaspoon vanilla  
1 teaspoon grated orange peel  
2 ½ cups all-purpose flour  
1 teaspoon salt  
¼ teaspoon baking powder  
1 ½ Tablespoons lavender flowers

#### **Glaze**

2 ½ Tablespoons honey  
2 Tablespoons sugar  
2 Tablespoons orange juice

#### **Directions:**

1. Cream butter and brown sugar. Then slowly add honey while beating.
2. Add one egg and beat. Then add vanilla.
3. In a separate bowl, mix flour, salt, baking powder, orange peel and lavender altogether. Gradually add to batter and mix.
4. Refrigerate batter for 1-2 hours.
5. Preheat oven to 350 degrees.
6. Roll into a log and slice into ¼ inch discs. Place on a greased baking sheet. Bake for 8 minutes.
7. Mix honey, sugar, and orange juice together in small bowl. Brush onto the top of each cookie.

This recipe is by my friend, Cabrina Bosco, a gardener, bee keeper, and backyard chicken farmer.