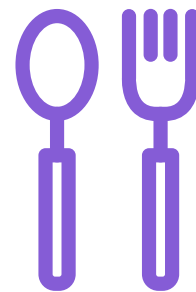


# WELCOME GIRL SCOUTS!



## LEMON BASIL SHORTBREAD COOKIES WITH LAVENDER HONEY GLAZE

### INGREDIENTS:

#### COOKIES-

- 1 CUP ALL-PURPOSE FLOUR
- 1/2 CUP POWDERED SUGAR
- 1/2 CUP CHILLED UNSALTED BUTTER, CUT INTO 1/2" CUBES
- 2 TABLESPOONS SLICED FRESH BASIL LEAVES
- 1 TEASPOON FINELY GRATED LEMON ZEST PLUS 1 TABLESPOON FRESH LEMON JUICE
- 1/4 TEASPOON KOSHER SALT

#### GLAZE-

- 1/3 CUP HONEY
- 1 CUP POWDERED SUGAR
- 2 TSP FRESH LAVENDER
- 1-2 TSP WATER (TO THIN)

### DIRECTIONS:

1. PREHEAT OVEN TO 375°. PLACE FLOUR, 1/2 CUP POWDERED SUGAR, BUTTER, BASIL, ZEST, LEMON JUICE, AND SALT IN A FOOD PROCESSOR. PULSE UNTIL LARGE, MOIST CLUMPS FORM.
2. MEASURE LEVEL TABLESPOONFULS OF DOUGH; ROLL BETWEEN YOUR PALMS TO FORM BALLS. PLACE ON A LARGE BAKING SHEET, SPACING 2" APART.
3. LIGHTLY DUST THE BOTTOM OF A FLAT MEASURING CUP WITH POWDERED SUGAR AND PRESS COOKIES INTO 2" ROUNDS, DUSTING CUP BOTTOM WITH POWDERED SUGAR AS NEEDED TO PREVENT STICKING.
4. BAKE UNTIL EDGES ARE BROWN, ABOUT 14-15 MINUTES. TRANSFER TO A WIRE RACK; LET COOL.
5. IN A SMALL BOWL, MIX TOGETHER GLAZE INGREDIENTS UNTIL FULLY COMBINED.
6. ONCE COOKIES ARE COOLED, DRIZZLE EACH WITH GLAZE AND ALLOW TO HARDEN.

