



## Honey & Lavender Shortbread

These cookies are buttery, floral, and carry just enough sweetness to make any "blustery day" feel a little brighter.

### Ingredients:

- 1 cup (225g) Unsalted Butter, softened (the better the butter, the better the biscuit!)
- 1/4 cup Honey (Wildflower or Clover honey works beautifully)
- 2 cups All-Purpose Flour
- 1/2 tsp Salt
- 1 tbsp Dried Culinary Lavender (Make sure it's food-grade!)
- Optional: A sprinkle of granulated sugar for the top.

### Instructions:

1. Cream the Comfort: In a large bowl, beat the softened butter and honey together until smooth and creamy.
2. Add the Magic: Gently fold in the flour, salt, and lavender. Mix until a soft dough forms. It should smell like a summer meadow!
3. The "Nap" (Chilling): Wrap the dough and let it rest in the fridge for at least 30 minutes. As Pooh would say, "doing nothing" is often the most important part.
4. Shape & Bake: Preheat your oven to 160°C (325°F). Roll the dough out to about 1/2 inch thick and use a round cutter (to match your stickers!).
5. The Golden Glow: Bake for 15–18 minutes or until the edges are just barely golden.
6. The Finishing Touch: Sprinkle with a little extra sugar while warm.