

Lavender Shortbread Cookies

SERVES: 4-6

PREP TIME: 20 min.

RESTING TIME: 30 min.

COOKING: 20 min.

TOTAL TIME: 1 hour, 10 min.

INGREDIENTS

- 1 ½ Cups unsalted butter, softened
- 2/3 Cup GC Napa Valley Lavender sugar
- 1 Tsp. GC Napa Valley Lavender kernels, finely chopped
- 2 ½ Cups all-purpose flour
- ½ Cup cornstarch
- ¼ Cup GC Napa Valley Lavender Sea Salt



TO PREPARE

- Preheat oven to 325 degrees.
- In a mixing bowl, cream together butter, GCNV Lavender Sugar with an electric mixer. Mix for three minutes until fluffy and light in color.
- Add flour, cornstarch, and GCNV Lavender Sea Salt, and GCNV Lavender Flowers to mixing bowl and mix until combined.
- Form dough into a ball, divide ball in half then wrap in plastic and refrigerate for 20-30 minutes until dough is firm.
- On a floured counter, roll dough into ¼ inch thickness. Cut into shapes with a cookie cutter then place in parchment paper lined cookie sheets.
- Bake cookies in preheated oven for 20 minutes until cookies are pale golden.

TO SERVE

Plate on a large serving dish and enjoy!

WINE PAIRINGS

2013 PIETRO FAMILY CELLARS SAUVIGNON BLANC



SHOPPING LIST

- 1 ½ Cups unsalted butter
- 2 ½ Cups all-purpose flour
- ½ Cup cornstarch

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