



## Glutenfree Lavender Cookies

WGHS Member Lois provided this recipe. We have served this to customers waiting in line at our annual herb sale and at WGHS workshops at the Missouri Botanical Garden.

½ c butter	½ t vanilla
½ c canola oil	2½ c gluten free flour mix *
2 eggs	1 t baking powder
½ c granulated sugar	1 T lavender buds, cut gently to release flavor
½ c powdered sugar	

Mix butter, oil, sugars, eggs and vanilla.

Stir flour and baking powder together.

Add lavender buds to flour mixture.

Add flour mixture to butter mixture; mix thoroughly.

Drop onto parchment paper-covered cookie sheets.

Top with granulated sugar.

Dip bottom of juice glass onto softened butter (1 T).

Dip the glass bottom into sugar (about ¼ c).

Swirl it over the top of the cookies, flattening them slightly.

Bake at 375 degrees for 9 to 10 minutes.

### \* Glutenfree Flour Mix

4½ c gluten free flour mix **	1½ t cream of tartar
¾ c starch (corn, potato or combination)	6 T sugar
2¼ t salt	3 T flax seed meal (optional)
4½ t xanthan gum	

Combine all ingredients. Refrigerate the flour mix.

\*\* Gluten free flour mix is a combination of coconut, sorghum, white rice, brown rice, and quinoa flours. Use about 1 cup to 1½ cups of the flours for the 4½ cup total. We prefer brown rice, sorghum, and coconut. Quinoa and garbanzo bean flours have more protein, but add bitterness to the final product, so use them in smaller quantities.

