

Lavender & Lemon Shortbread



Recipe Instructions



*Cutting
right after baking*

The key to making beautiful shortbread is to cut the wedges right after you take them out of the oven. They are still soft at that point and it's easy to cut them. Then, let them cool, still in the pan. When completely cool press on the bottom to release them.



Mixing and Baking Your HomeMade Shortbread

Mixing In The Other Ingredients

Preheat the oven to 300°

Empty the shortbread mix into a mixer or food processor and blend with:

1 Cup Cold Butter that you have cut into little chunks

Mix them until they are combined. The mixture will be crumbly and not quite hold together.



Shaping and Baking

*Pat it into two 8" round pans.
Pat the dough down firmly and evenly.*

Bake for 25 to 30 minutes or until just barely starting to turn golden brown.

