

Fresh Lavender Ice Cream

- 2 1/2 cups of milk
- 1 cup sugar
- 4 cups light cream
- 1/4 tsp. salt 1 tsp vanilla extract
- **1 handful fresh Lavender angustifolia flowers or 3tbsp dried**

1. Gently heat the milk and fresh Lavender together. Do not boil.
 2. Strain out the Lavender & stir in the salt & sugar while still hot.
 3. Stir in vanilla extract & cream.
 4. Chill immediately, minimum 2 hours.
 5. Churn or process as your ice cream maker directs, then skip to step #8.
- OR by hand follow steps #6 & #7~**
6. **Pour mixture into a stainless steel bowl and place in your freezer.**
 7. **Every 15 minutes, whisk or beat until icy or thickened.**
 8. In the last few minutes or just before you remove from the ice cream maker: sprinkle in a few fresh florets of Lavender! Fresh raspberries an option or Lemon peel zest.

Lavender sorbet

- 1/4 cup of lavender or 4 tbsp dried
- 1/2 cup of sugar
- 2.5 cups of water
- Juice from 1/2 lemon

Make the simple syrup. To do that take the 1/2 cup of sugar and mix it with 1 cup of the water over medium in a small saucepan. Let this mixture go till the sugar has dissolved and shut off the heat. Add in the lavender leaves and flowers, lemon juice, and cover. Let this mixture steep for 30 minutes.

Strain out the lavender and add in the remaining 1.5 cups of water. Place this mixture in the fridge covered overnight.

When ready set up your ice cream mixer per the instructions. Slowly pour in the mixture.

Pour the contents into another covered bowl and place it into the freezer for a couple of hours to harden.

Lavender Limoncello Cookies

- ½ cup butter
- 1 cup white sugar
- 2 Tbsp. dried Lavender flowers
- 2 Lemons, zest & juice
- 1 egg
- 2 Tbsp. Limoncello liqueur
- 2 tsp. baking powder
- 2 cups + white flour

Set oven @ 350° F.

Blend butter, sugar & Lavender.

Add in lemon zest & juice then the egg & Limoncello.

Blend in the 2 cups flour & the baking powder next.

Dough should be soft but not oily.

Add more flour by the TBSP if needed.

Roll into 2 logs in wax paper. Chill 20 minutes.

Slice into ½ inch thick rounds, makes approx 30-36.

Bake 10-15 minutes max, "bottoms" pale gold.

Lavender Tea Cookies

1 cup unsalted butter
2/3 cup minus 1 Tbsp. Superfine Sugar
1 egg beaten
1 1/4 cup minus 1 Tbsp. Self-Rising flour
1 Tbsp. Lavender Flowers

Preheat oven to 350 degrees. Line cookie sheet with parchment paper. Cream butter and sugar, add egg and beat well. Stir in flour and lavender flowers. Drop by teaspoons, spacing widely to allow for spreading. Bake 15 to 20 minutes until pale gold. Cool on wax paper. Store in airtight container.

Lavender Cake

$\frac{3}{4}$ cup butter softened
 $\frac{3}{4}$ cup sugar
3 large eggs slightly beaten
1 $\frac{1}{2}$ cups self rising flour
1 teaspoon pure vanilla extract
2 tablespoons of milk
1 tablespoon fresh or dried lavender buds finely chopped

Please use a true lavender flower variety to avoid camphor taste

Preheat oven to 350 degrees. Cream the butter and sugar until fluffy. Add eggs one at a time mixing well after each addition. Fold in the flour, lavender buds, vanilla and milk. ,

Pour the mixture into a ring pan or 2 cake pans. Bake for 1 hour for ring pan or until toothpick comes out clean Adjust time for cake pans. Let cool for 5-8 minutes then turn onto wire rack to cool.

Drizzle lemon lavender icing of top & sprinkle with a few fresh lavender flower blossoms.

Lavender Icing

$\frac{1}{2}$ cup confectioner's sugar sifted
 $\frac{1}{2}$ teaspoon water or cream
 $\frac{1}{4}$ teaspoon lemon zest

Mix together all the above ingredients and drizzle over cake. Sprinkle top with a few fresh lavender blossoms

Honey-Lavender Biscotti

2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2/3 cup sugar
3 eggs
3 tablespoons honey
1/2 teaspoon vanilla
2 tablespoons finely grated orange zest (1 large orange is usually all you need)
1 tablespoon dried lavender flowers

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper or spray with non-stick cooking spray.

Sift together the flour, baking powder, baking soda, and salt; set aside.

Whisk the eggs and sugar together for about a minute. Stir in the honey, vanilla, orange zest and lavender flowers until well combined.

Add the flour and fold together with a rubber spatula until just mixed.

Divide the dough in half and place each half on a prepared baking sheet. With well floured hands shape the dough into 2 loaves about a foot long and 2 inches wide.

Bake for about 30 minutes, until golden brown and the top is cracking. Remove to a wire cooling rack to cool for 10 minutes. Reduce oven temperature to 325 degrees. Move the loaves to a cutting board and cut 3/8 to 1/2 inch slices diagonally and place the slices back on the baking sheet.

Bake for about 8 minutes, flip the cookies over and bake for another 8 minutes. Allow to cool completely before serving.

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