

Lavender Honey Cookies: Aromatic & Sweet Homemade Delight

A pinch of salt is crucial for balancing the sweetness and enhancing all the flavors.



OVEN
350°F

TIME
10-12 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1/2 cup honey
- 2 cups all-purpose flour
- 1 tablespoon dried lavender flowers (food-grade)
- 1/2 teaspoon salt

DIRECTIONS

- 1. Cream : Butter and Honey:** In a large mixing bowl, using an electric mixer (or a sturdy whisk and some elbow grease), cream the softened unsalted butter and honey together until the mixture is light, fluffy, and well combined. Scrape down the sides of the bowl as needed.
- 2. Combine : Dry Ingredients:** Gradually add in the all-purpose flour, dried lavender flowers, and salt to the creamed mixture. Mix on low speed, or by hand, until everything just comes together and forms a lovely, cohesive dough. Be careful not to overmix once the flour is added.
- 3. Form : Cookies:** Take small portions of the dough (about 1 tablespoon each) and roll them into smooth balls. Place these dough balls on a baking sheet lined with parchment paper, leaving about 2 inches of space between them to allow for spreading. You can slightly flatten them with the palm of your hand or a fork for a more rustic look if desired.
- 4. Bake:** Pop your cookie sheet into the preheated oven at 350°F (175°C). Bake for about 10-12 minutes, or until the edges are ever so lightly golden brown and the centers look set but still slightly soft. They will firm up as they cool.
- 5. Cool and : Savor:** Remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. This helps them firm up without breaking. Once slightly cooled, dive in and savor each sweet, aromatic bite!

SWAPS & NOTES

of lavender with the comforting sweetness of honey, they create an aromatic and utterly delightful treat that feels both elegant and incredibly comforting.

Perfect for an afternoon tea, a thoughtful gift, or simply a moment of serene indulgence.

Why I Love This Recipe I'm always on the lookout for recipes that offer something a little different, a twist on the familiar, and these cookies do exactly that.

What I adore about this recipe is how beautifully the lavender and honey play together.

TIPS FOR SUCCESS

Softened Butter: Ensure your butter is truly softened to room temperature for the best creaming results.

If it's too cold, it won't cream properly; if it's melted, the cookies can become greasy.

Don't Overmix: Once you add the flour, mix only until the dough comes together.

Overmixing can lead to tough cookies.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lavender-honey-cookies-aromatic-sweet-homemade-delight/>