

## Lavender-Pistachio Tea Cakes

Recipe 329 of 365

Based on a recipe for Russian Tea Cakes handed around in my husband's family (and re-inspired by the Lavender-Honey ice cream at Bi-Rite in San Francisco), these little guys carry just the right hint of floral flavor.

TIME: 25 minutes active time

MAKES: about 3 dozen cookies

1 cup (2 sticks) unsalted butter, room temperature

1/2 cup sugar

2 1/4 cups all-purpose flour

2 teaspoons vanilla

1/4 teaspoon salt

1 teaspoon dried lavender buds, crushed or finely chopped

1 cup pistachios (shelled), coarsely chopped

Confectioners' sugar, for dusting

*Note: You can bake the cookies directly after mixing, skipping the chilling part, but they'll be denser and a little less delicate. I prefer them to be fragile and shatter when I bite into them.*

In the work bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light, about 2 minutes. Scrape the butter from the sides and bottom of the bowl, add the flour, vanilla, salt, and lavender, and mix on low until the flour is incorporated. Stir in the pistachios, and chill the dough at least 30 minutes. (It will be crumbly.)

Preheat oven to 300 degrees.

Press the dough into walnut-sized balls and arrange 1" apart on two parchment-covered baking sheets. Bake for 30 to 35 minutes, rotating sheets halfway through, or until cookies are firm and just beginning to brown. Let cool 2 minutes on baking sheets, then roll in confectioners' sugar, once when hot, then again about 15 minutes later, when the cookies have cooled a bit. Let cool to room temperature on racks before storing.