

green beans & grapefruit

by chef jamie levine

Lavender Mango Shortbread Cookies

Recipe by Miche Bacher, *Cooking with Flowers Cookbook*

INGREDIENTS: (makes about 24 sandwiches)

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 ½ cups (3 sticks) unsalted butter, room temperature
- 1 cup sugar, plus about 2 tablespoons for sprinkling
- 6 egg yolks
- 1 teaspoon pure vanilla extract
- 1 tablespoon dried lavender buds or 4 tablespoons fresh lavender buds
- ½ cup mango buttercream (recipe below)

Mango Buttercream:

- ½ cup (1 stick) unsalted butter, room temperature
- 1 mango, peeled, sliced and mashed
- 1 teaspoon lime juice
- 3 cups confectioners' sugar, more or less to taste

Beat butter until smooth. Add mango and lime juice and beat for about 3 minutes. Beat in confectioners' sugar, a bit at a time. You might not need the whole amount of sugar or you might opt for more, depending on the consistency and flavor you are looking for. Makes about 2 cups.

For the shortbread:

1. Combine flour and salt in a bowl; set aside.
2. With a mixer, beat butter and sugar on low speed for about 1 minute and then, over the course of another minute, increase the speed gradually and beat until mixture is light and fluffy; when you reach high speed, beat it for 5 minutes more. Mix in egg yolks, one at a time, making sure each one is fully incorporated before adding the next. Add vanilla and lavender to help release its essential oils into butter. Add flour mixture and beat until you don't see any streaks of flour.
3. Lay a large sheet of parchment paper on the counter and scoop the ridiculously soft and messy dough right onto it, forming a log that's 2 inches in diameter and about 16 inches long. This can get messy: you may want to refrigerate the dough for easier handling. Refrigerate the rolled dough for at least 2 hours and up to overnight, or freeze for up to 2 months.
4. Preheat oven to 350 F and line baking sheets with parchment paper. Cut dough log into ¼-inch-thick slices and place them about 1 inch apart on prepared baking sheets. Sprinkle the top of each cookie with a touch of sugar. Bake cookies for about 10 minutes, or until just golden brown around the edges. Let them cool on their baking sheets.
5. Flip half of the cooled cookies upside down and spread a little mango buttercream on the upturned halves. Sandwich with unspread cookies. Sandwiched cookies should be eaten within a few hours, but you may store the unfilled cookies for up to 4 days in an airtight container.