

Orange Lavender Shortbread Cookies

contributed by: Lori Stern & LeAnn Powers

Lucky Dog Farmstay (New Glarus, WI) • www.luckydogfarmstay.com

2 c. flour
1 c. cold unsalted butter, cubed
1/2 c. granulated sugar
1/4 t. salt
finely shredded zest of 1 orange
1 t. chopped fresh lavender

Put flour, butter, sugar, and salt in the bowl of a stand mixer. Mix on low speed until blended, then increase to medium and mix until dough is no longer crumbly and just comes together. Form dough into a disk; chill 30 minutes. Preheat oven to 325°. On a lightly floured work surface, roll dough 1/2 in. thick. Cut dough into circles with a 1½-in. cookie cutter. Arrange cookies 1 in. apart on baking sheets and chill 15 minutes. Bake until light golden brown, 12 to 15 minutes.

Soil Sisters South Central Women in Sustainable Agriculture

Orange Lavender Shortbread Cookies

contributed by: Lori Stern & LeAnn Powers

Lucky Dog Farmstay (New Glarus, WI) • www.luckydogfarmstay.com

2 c. flour
1 c. cold unsalted butter, cubed
1/2 c. granulated sugar
1/4 t. salt
finely shredded zest of 1 orange
1 t. chopped fresh lavender

Put flour, butter, sugar, and salt in the bowl of a stand mixer. Mix on low speed until blended, then increase to medium and mix until dough is no longer crumbly and just comes together. Form dough into a disk; chill 30 minutes. Preheat oven to 325°. On a lightly floured work surface, roll dough 1/2 in. thick. Cut dough into circles with a 1½-in. cookie cutter. Arrange cookies 1 in. apart on baking sheets and chill 15 minutes. Bake until light golden brown, 12 to 15 minutes.

Soil Sisters South Central Women in Sustainable Agriculture

Cookie Frosting

1½ c. powdered sugar
2 T. fresh orange juice
finely shredded zest of
1 orange

Mix ingredients together. Spoon 1/2 t. glaze over each cooled cookie, spreading with back of spoon, and sprinkle some lavender into glaze. Makes 32.

Adapted from Basic Shortbread Cookie Recipe, Sunset Magazine

Celebrate seasonal abundance and local agriculture with this farm-fresh recipe from a Wisconsin woman farmer championing organic and sustainable agriculture. Women farmers represent one of the fastest growing groups of new growers prioritizing small-scale, diversified, community-focused agriculture, a 30% increase according to the last USDA Ag Census.

The Rural Women's Project, a venture of the Midwest Organic & Sustainable Education Service (MOSES), provides training, resources and support for beginning women farmers and food-based entrepreneurs, including (italicize:) In Her Boots: Sustainable Agriculture For Women, By Women workshops. For more information, see: www.mosesorganic.org/womensproject.



Cookie Frosting

1½ c. powdered sugar
2 T. fresh orange juice
finely shredded zest of
1 orange

Mix ingredients together. Spoon 1/2 t. glaze over each cooled cookie, spreading with back of spoon, and sprinkle some lavender into glaze. Makes 32.

Adapted from Basic Shortbread Cookie Recipe, Sunset Magazine

Celebrate seasonal abundance and local agriculture with this farm-fresh recipe from a Wisconsin woman farmer championing organic and sustainable agriculture. Women farmers represent one of the fastest growing groups of new growers prioritizing small-scale, diversified, community-focused agriculture, a 30% increase according to the last USDA Ag Census.

The Rural Women's Project, a venture of the Midwest Organic & Sustainable Education Service (MOSES), provides training, resources and support for beginning women farmers and food-based entrepreneurs, including (italicize:) In Her Boots: Sustainable Agriculture For Women, By Women workshops. For more information, see: www.mosesorganic.org/womensproject.



