

Lavender and Mint Ice Cream Sandwiches

Did you know that lavender and mint are kissing cousins? Turns out they're from the same family, and they pair beautifully in this simple, pretty dessert. I went easy on the lavender; you may up the quantity if you've got more bravado than I. Thanks to [Amy Sherman](#) and Emily Luchetti's [Classic Stars Desserts](#) for inspiring the shortbread cookies.

Makes 3 dozen cookies, or 18 smallish ice cream sandwiches

8 ounces cold unsalted butter, cut into tablespoon-sized slices

1/2 cup sugar

1 cup all-purpose flour

1 cup white whole wheat flour

Pinch salt

3/4 teaspoon culinary lavender, plus additional for garnish

Mint ice cream (I used Haagen Dazs Five)

Cream butter and sugar on low speed in the bowl of a stand mixer fitted with the paddle attachment. Beat 15 seconds. Add the two flours, the salt, and the lavender and continue to beat on low for 3 to 5 minutes, or until the dough comes together.

Line two baking sheets with parchment or silpats. Flour a board and a pin and roll out the dough to 1/4-inch thickness. If the dough is sufficiently firm, use a 1-3/4-inch round cutter to stamp out circles and transfer to the lined sheets. Refrigerate at least one hour.

(If the dough is too warm after you roll it out, halve it and carefully transfer the halves to separate lined baking sheets. Refrigerate until firm, about 1 hour, then stamp out rounds as directed. Refrigerate rounds once more if necessary.)

Preheat the oven to 300 degrees. Bake the shortbread rounds about 35 minutes, reversing the baking sheets halfway through to ensure even cooking. Let cookies cool to room temperature on the sheets.

Once completely cool, place a small soup of mint ice cream between 2 cookies and press gently. Wrap sandwiches with plastic and keep frozen until ready to serve. Sprinkle sides lightly with additional lavender, if desired.