Hannah's Honey Lavender Shortbread Cookies

1 cup butter, softened
1/2 cup sugar
3 tablespoons honey
2 cups flour
pinch of salt
2 teaspoons dried lavender

In a large bowl, cream together butter, sugar, and honey until light and fluffy. Add flour, salt, and lavender. Mix until combined. Place two sheets of plastic wrap or parchment on counter and divide the dough in half between the sheets. Using the wrap, shape the dough into 2 logs approximately 1-1/4 inches in diameter. If desired, flatten the sides by pressing gently on top with a cookie sheet then turning log on its side and pressing again. Freeze thirty minutes or refrigerate 2+ hours, or until firm.

Preheat oven to 325. Remove dough from fridge or freezer and slice into 1/4-inch slices. Place 1-2 inches apart on lightly greased or parchment-lined baking sheet. Bake 15-20 minutes, or until light golden brown. Let cool completely before serving.

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