

## ***Lavender Brownies*** from *Urban Sacred Garden*



These I've been making these brownies for many years and they are one of my all time favorites. The chewy texture of this recipe is perfection (thanks to all the eggs and butter). If you don't have lavender you can omit it, but it has a wonderful aroma and unique flavor that compliments the chocolate. If you need a lavender source, I purchased the lavender for this latest batch from The Realist Mermaid. You can purchase as well from her Etsy site. These brownies are delicious and your kitchen will smell divine!

### **INGREDIENTS**

- 1 ½ Tbsp Culinary (Provence) Lavender Buds
- 3 Cups sugar
- 1 ¾ Cups All-purpose Flour
- ¾ Cups + 2 Tbsp Unsweetened Dutch Process Cocoa (dutch process makes a huge difference because it is richer and isn't bitter like regular cocoa and is made specifically for baking)
- ½ Tsp Salt
- 3 Sticks Butter (Yes, 3 *sticks*, not a typo – did your heart just stop?)
- 4 Eggs
- 2 Tsp Pure Vanilla Extract
- 1 Cup Nuts (walnuts, pecans, etc. – optional)
- ¼ Cup Powdered Sugar (optional)

### **DIRECTIONS**

1. Preheat oven to 325 degrees, Butter a 13 x 9 baking dish
2. Grind lavender with 2 Tbsp sugar (in a small food processor or mortar and pestle), ensure lavender bulbs are finely ground
3. In a large bowl mix lavender sugar, remaining sugar, flour, cocoa and salt
4. In a separate bowl melt 3 sticks of butter in microwave (do not over cook – cook until just melted), let cool a few minutes then whisk in egg and vanilla
5. Make a well in the center of the dry ingredients and pour in butter mixture
6. Use a wooden spoon and mix until just combined, stir in the nuts
7. Pour into buttered pan and smooth the top
8. Bake for 35-45 minutes until toothpick from center comes out mostly clean
9. Let brownies cool for 10-15 minutes. Cut into squares, sift powdered sugar on top.
10. Serve warm (or cooled). Enjoy!