

# Lavender Sugar

You'll use this sugar in so many things. Just a hint of lavender gives a flavor punch in cookies, cocoa, even whipped cream! And it's so easy!



## Here's how you do it:

Just drop the lavender into some super fine sugar and let it sit for 4 to 5 days. And it's ready to use!



## Lavender Sugar



You'll use this sugar in so many things. Just a hint of lavender gives a flavor punch in cookies, cocoa, even whipped cream! And it's so easy!

- 2 cups fine sugar
- 2 Tablespoons culinary lavender

1. Stir it all together and let sit for 3-5 days.

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Here are some things that are perfect to use for this recipe!

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