



SIERRA SHADOWS
lavender & honey

Delicious Chocolate Lavender Brownie Recipe

recipe from Sharon Shipley's *The Lavender Cookbook*



A Unique Twist on Brownies

These brownies combine rich chocolate with fragrant lavender for a delightful experience.

Ingredients You'll Need

- 1 tsp. dried culinary lavender buds
- 3 cups granulated sugar
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup plus 2 tbsp unsweetened Dutch-process cocoa powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp instant espresso powder (or instant coffee powder)
- 3 sticks ($\frac{3}{4}$ lb) unsalted butter
- 4 large eggs
- 2 tsp vanilla extract
- 1 cup chopped walnuts or pecans (optional)

Recipe on the next page

Preheat oven to 325°F and butter a 13"x9" baking dish.

In a spice grinder, pulse the dried culinary lavender buds with 1 tbsp of the sugar until finely ground. Transfer this powder to a large bowl and then add the flour, cocoa powder, salt, espresso or coffee powder, and the remaining sugar. Sift these dry ingredients together.

Melt butter in a separate bowl, let cool a bit before adding eggs and vanilla extract. Whisk these wet ingredients together.

Create a well in the large bowl of dry ingredients and pour in the butter-egg-vanilla mixture. With a wooden spoon, mix until combined, adding the dry ingredients little by little. Stir in nuts (if using) and then pour into the prepared pan. Make sure to spread the batter equally in the pan and then smooth the top.

Bake for 35 to 45 minutes. Brownies are done when a toothpick inserted in the center comes out clean.

Pro tip: For even more lavender yumminess, sprinkle some fresh lavender flowers or lavender whipped cream on the brownies upon serving.

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