

# lavender sugar

Yields about 1 cup.

- 1 cup granulated sugar
- 1 1/2 teaspoons culinary lavender

Combine the sugar and lavender in a bowl and use the back of a spoon to mash the lavender a little - this will help release the oils. Store in an airtight container such as a mason jar. Waiting several days before using will yield the most aromatic results.

Great for use in tea or coffee, sprinkled on top of fruit, or sprinkled on top of baked goods such as scones before baking.