

## **Chocolate Lavender Brownies**

(from The Lavender Cookbook, by Sharon Shipley with modifications as served at Lavender Hill Farm Open House)

2 teaspoon dried culinary lavender ('Provence' is the best choice)

3 cups sugar

1  $\frac{3}{4}$  cups all-purpose flour

$\frac{3}{4}$  cup plus 2 tablespoons unsweetened Dutch-process cocoa

$\frac{1}{2}$  teaspoon salt

$\frac{1}{4}$  teaspoon instant espresso powder or instant coffee powder

$\frac{3}{4}$  pound (3 sticks) unsalted butter

4 large eggs

2 teaspoons vanilla extract

1 cup chopped walnuts or pecans (optional)

Preheat the oven to 325 F. Butter a 13 x 9 inch baking dish.

Place the lavender in a spice grinder (or mortar & pestle) with 1 tablespoon of the sugar. Pulse until the lavender is finely ground. Transfer to a large bowl. Add the flour, cocoa, salt espresso or coffee powder, and the remaining sugar. Mix well.

Place the butter in a medium microwave-safe bowl and microwave on high power for 1 minute at a time until melted. Let cool for a few minutes. Whisk in the eggs and vanilla.

Make a well in the center of the dry ingredients and pour in the butter mixture. Using a wooden spoon, mix until just combined. Stir in the nuts (if using). Pour into the prepared pan and smooth the top. Bake for 35 to 45 minutes, until a toothpick inserted in the center comes out mostly clean.