



## Lavender Frosting

At least 6-8 hours before making your frosting, place 1 Tbs of fresh Lavender flowers into  $\frac{1}{4}$  cup of milk or cream. (strain the milk or cream into a small cup after at least 6 hours)

Whip  $\frac{1}{2}$  cup of unsalted butter in a mixing bowl

Add 2 cups of confectioners sugar to the butter along with a Tbs. at a time of the strained infusion

You can also use Lavender extract if you cannot find the fresh flowers.

The fresh flowers and the extract are available at Whole Foods or online at [www.dallesandrogourmet.com](http://www.dallesandrogourmet.com) and [www.starkaywhite.com](http://www.starkaywhite.com)

Add a drop or more each of red and blue food coloring until you have the shade of purple that you are happy with. Or use purple food paste color.

Multiply this recipe for larger cakes. Or use the infusion as an addition to your favorite buttercream icing recipe.