

## DRYING & DE-BUDDING

Once harvested, tie a rubberband or twisty-tie around the stems and hang upside down to dry. Typically 3 weeks

To de-bud, rub stems together between your hands over a container.

Buds are now ready for cooking, baking, and crafting!





## HARVEST & PRUNING

Once your blooms begin to open up (as pictured left) you can begin to harvest. This is typically late Summer

Starting from the woody stem at base, count two sets of leaves and then cut your stems ABOVE that for harvest

Second harvest and/or pruning should follow the same steps in Fall



## LAVENDER LEMONADE

5 C. Water  
1 C. Honey  
1 Tbsp. Dried Culinary Lavender  
1 C. Lemon Juice  
Sprigs of lavender for garnish

1. Bring 2 1/2 C. water to boil
2. Remove from heat, add honey and dissolve
3. Add lavender to honey water, let steep 20 + minutes to taste
4. Strain, discard lavender buds
5. Pour into pitcher, add 2 1/2 C. Water and Lemon Juice

# LAVENDER LEMON BARS

3/4 C. Butter, softened  
1/2 C. Powdered Sugar  
2 C. All Purpose Flour  
1/2 C. Ground Almonds  
2 tsp. Culinary Lavender Buds, finely ground  
2 tsp. Grated Lemon Zest

## Filling:

1 3/4 C. Sugar  
1/2 C. All Purpose Flour  
1/2 tsp. Baking Soda  
4 Large Eggs  
1/3 C. Lemon Juice  
Powdered Sugar to Dust

1. In a small bowl, cream butter and powdered sugar. Add the flour, almonds, lavender, and lemon zest; beat until crumbly. Pat crust into an ungreased 13x9 in. baking dish. Bake at 350 for 15 minutes or until edges are golden brown.
2. Meanwhile, in another small bowl, combine sugar, flour, baking soda, eggs and lemon juice; beat until frothy. Pour over hot crust. Bake at 350 until golden brown, 20-25 minutes. Cool on wire rack, dust with powdered sugar.