**![C:\Documents and Settings\owner\Local Settings\Temporary Internet Files\Content.IE5\2D16VKCR\MC900030159[1].wmf]()Lavender for Dessert!**

There are several easy ways to incorporate lavender into everyday desserts.

1. Infuse it in water or milk by boiling the liquid, adding 1 Tablespoon of dried lavender flowers and letting it steep for 2 hours.  Milk should be put in the refrigerator to steep.  Then use the liquid in your recipe.
2. Or, my favorite, is to finely chop the lavender and add it to my sugar (for homemade cake) or box cake mix.

Desserts today are Betty Crocker Cake mixes - White, Chocolate and Lemon with 2 Tablespoons finely chopped dried lavender added to the mixing bowl with eggs, water and oil as directed on the box.  Glaze for the cakes are traditional butter cream frosting, but the liquid is infused with lavender.

Jill Hecht