



## *Lavender Honey Cream*

*A rich dessert cocktail inspired by Bi Rite Creamery, San Francisco, CA*

### Recipe per drink

- 1 1/2 oz. Square One Organic Vodka
- 1 oz. organic heavy cream
- 1 oz. organic egg white
- 1 oz. lavender honey syrup (see note below)
- lavender, for garnish

Combine all ingredients over ice in a shaker and shake gently for 30 seconds. This will make a thick, creamy cocktail without too much ice. Strain into a chilled martini glass and garnish with a piece of lavender floating on top.

Note: Lavender honey available in specialty stores or on-line at [www.lavenderfarm.com](http://www.lavenderfarm.com). Boil one cup of water and slowly stir in 1 cup of lavender honey until dissolved. Lower heat and reduce for 3 minutes, stirring frequently. Let cool and transfer into a squeeze bottle.

(Credit: H. Joseph Ehrmann)