



Sparkle Kitchen

Lavender Infused Honey

Ingredients

- 1 cup honey
- 1 tablespoon lavender

Directions

To begin, roughly chop the lavender — blossoms, stems, and leaves are all fine — and tie it up in a cheese cloth. You can just put the lavender into the honey and let it steep for several weeks, but I like to hurry things along by heating the honey.

To do so, put a jar of honey in a skillet, and fill the skillet with water up to about an inch below the top of the jar. Then let the water gently simmer for an hour or so, topping it up as necessary. You can then remove the lavender, or leave it in to let the honey continue to infuse.

Enjoy!