

DANDELION SHORTBREAD COOKIES



Ingredients:

- 1 cup butter, softened
- 1/2 cup sugar
- 1/2 to 1 cup dandelion petals (yellow parts only)
- 2 1/2 cups flour
- 1 pinch salt

Directions:

- Preheat oven to 325° degrees.
- Place butter and sugar together with a mixer until light and fluffy, about 3 minutes. (using a stand mixer preferred and the paddle attachment)
- Add dandelion petals and beat to incorporate.
- Gradually add flour and salt, beating to incorporate fully. Dough will be crumbly at first, but it will start to come together.
- Once all the flour is added, beat on low another minute or so. Then knead gently with your hands until the dough comes together.
- Roll cookies out and cut out with your favorite cookie cutters.
- Bake cookies at 325° for about 20 to 25 minutes, until they begin to brown on the bottoms and are fully cooked on the top. Be careful not to over bake!
- Remove to a cooling rack and allow them to cool completely. Enjoy!

