

DANDELION SHORTBREAD COOKIES

DELICIOUS AND OH SO EASY



INGREDIENTS

1 cup butter, softened
1/2 cup sugar (preferred organic cane sugar)
1/2 cup to 1 cup Dandelion Flowers/Petals only
2 1/2 cups flour
1 pinch salt

DIRECTIONS

- Preheat oven to 325 degrees.
- Butter and sugar together with a mixer until light and fluffy, about 3 minutes. (using a stand mixer)
- 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.
- Remove to a cooling rack and allow them to cool completely. Enjoy!



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