

DANDELION COOKIES

Ingredients:

- 125 gr butter, softened
- 240 gr sugar
- 2 egg
- 1 tsp vanilla extract
- 1 tbsp lemon zest
- 2 tbsp lemon juice
- 240 gr dandelion petals (only yellow petals)
- 720 gr flour
- ½ tsp baking powder
- ¼ tsp salt

Instructions:

1. **Preheat the oven** to 175°C (350°F) and line a baking sheet with parchment paper.
2. In a mixing bowl, **cream the butter and sugar together** until light and fluffy.
3. **Add the egg, vanilla extract, lemon zest, and lemon juice.** Mix until well combined.
4. **Whisk together the flour, baking powder, and salt in a separate bowl.**
5. Gently **fold the dandelion petals** into the wet ingredients.
6. Gradually **add the dry ingredients to the wet mixture**, mixing until combined.
7. Download the cookie template, **print it, and cut it out.** **Roll out the dough on a floured surface or parchment paper** to about 1/4-inch (0,5cm) thickness.
8. Place the template on the dough and **cut out the shapes with a knife.**
9. Transfer the cookies to the prepared baking sheet and **bake for 14 minutes or until the edges are lightly golden.**
10. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Storage tip: *The dandelion cookies can be stored for 3-5 days in an airtight container at room temperature. They can also last up to a week in the fridge or 3 months frozen.*