

Dandelion Shortbread Cookies



Ingredients (makes 8 cookies):

- 200g plain flour
- 150g vegan butter, softened
- 60g icing sugar*
- 1 teaspoon vanilla extract
- ¼ teaspoon/pinch salt
- 30g dandelion petals (yellow parts only, washed and drained)

* icing sugar is just sugar ground to a fine consistency, so any sugar can be used to make icing sugar. Grind the sugar in a food processor until it is powdery, then sift everything through a fine sieve – I use organic unrefined cane sugar.

Make:

1. Preheat the oven to 160°C.
2. Line two baking trays with parchment paper.
3. In a large bowl stir together the flour, salt and sugar. Add softened vegan butter, vanilla extract and dandelion petals.
4. Mix together until crumbly and soft. The dough should come together when squeezed in your hands.
5. Roll dough on a lightly floured surface until it is about 1/3 of an inch thick.
6. Cut into shortbread shapes and place on prepared baking tray.
7. Bake in the oven for 12-15 minutes, until the bottom is just slightly golden.
8. Let cool for 10 minutes before transferring to a cooling rack.
9. These will store in an airtight container for up to 5 days.

