

Edible Flower Cookie Recipe

Ingredients

- 3 egg yolks
- 200 grams sugar
- 560 grams plain flour
- 2 tablespoons vanilla extract
- 300 grams soft butter
- 2 teaspoons of salt
- Edible flowers (eg borage, viola, lavender, thyme)

Method

In a large bowl with a wooden spoon - Mix butter, salt and sugar to a smooth cream.

Add the egg yolks one after the other and mix well in between.

Add the vanilla and mix.

Add the flour and mix, first with the wooden spoon and then with your hands for a smooth and uniform dough. If the dough sticks to your hands, you can add a tablespoon or two of flour.

When the dough is uniform and not sticky, divide it into two parts. Wrap half in plastic wrap and put in the refrigerator.

Flatten the other half to a little rectangle and place between 2 baking sheets.

Roll out into a large sheet 5-7 mm thick.

Remove the top paper and mark circles with a round cookie cutter.

Place a flower on each circle and cover again with baking paper.

Roll lightly, just so that the flowers are stuck into the cookies.

Cool in the fridge for 20mins.

Heat the oven to 180°C.

Line two trays with baking paper.

Take the cookies out of the fridge and pinch them with the cookie cutter.

Transfer to the tray and bake for 8-12 mins in the hot oven with constant supervision.

The cookies should be firm and light with a light golden brown on the sides.



From Nicki Howells