

DANDELION PETAL COOKIES

15-20 cookies

INGREDIENTS

1/2 cup oil

1/2 cup honey

2 eggs

1 teaspoon vanilla

1 cup flour

1 cup large flake oats

1/2 cup dandelion petals*

DIRECTIONS

1. Preheat oven to 375 °F.
2. Mix oil and honey. Then beat in the eggs and vanilla.
3. Stir in flour, oats, and dandelion petals.
4. Drop the batter by teaspoonfuls onto a parchment lined cookie sheet and bake for 10-15 minutes.

TO REMOVE PETALS:

Hold flowers firmly by the green base, then pinch and pull petals to separate.

*Be sure to pick in a clean area where no chemicals have been sprayed



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