Dandelion Shortbread

Amount 1 9in round
Time 30 min

Ingredients

- 1/2 cup butter softened
- 2/3 cup sugar
- 1 tbsp honey
- about 1/2 cup loose dandelion petals
- 1/4 tsp salt
- 1/2 tsp vanilla
- 1 1/4 cup all-purpose flour

Steps

1. Oven 325F
2. Beat butter with sugar and honey until creamy.
3. Mix in dandelion petals
4. Add salt and vanilla
5. Mix in flour until just incorporated
6. Refrigerate for an hour if you want to roll out cookies: otherwise press into circle glass pan
7. Bake for 20min or until edges are golden