

Dandelion Cookie Recipe

By Emmy Brockman, adapted from The Splendid Table

Yield: Makes approx. 16-20 cookies, Time: 15 minutes prep, 15 minutes cooking

Ingredients

- 1/2 cup vegetable/canola oil
- 1/2 cup honey
- 2 eggs
- 1 teaspoon vanilla
- 1 cup unbleached flour
- 1 cup dry oatmeal
- 1/2 cup dandelion flowers
- 1 teaspoon cinnamon
- 1/2 cup chocolate chips (optional)

Preparing Dandelion Flowers

1. Gather dandelions (flowers only). Avoid flowers growing very close to a road or flowers that have been sprayed with fertilizer or other toxic sprays.
2. Wash them thoroughly.
3. Measure the required quantity of intact flowers into a measuring cup.
4. Hold the yellow petals in the fingers of one hand and firmly pinch the green base with the other hand. Pull your two hands apart to release the petals. Save the yellow and white parts and discard the green parts.

Instructions

1. Preheat oven to 375°F.
2. Blend oil and honey and beat in the two eggs and vanilla.
3. Stir in flour, oatmeal, cinnamon and dandelion flowers. Add chocolate if desired
4. Drop the batter by teaspoonfuls onto a lightly oiled cookie sheet and bake for 10-15 minutes.