

PROJECT

More Fun with Dandelions

In our last issue, we showed you how to make dandelion pesto. This time, we're making cookies!

Here's a great idea for a back-to-school lunch — dandelion cookies. This is sweet stuff, so you won't be using the dandelion's bitter greens. You just want the yellow flower petals. First, you need to collect dandelion flowers. (You might have to look a little harder to find them now, but they're around.) Once you've got them, pinch the base of each bloom and pull out the petals. It's easy. And the cookies are fantastic.

Ingredients you'll need:

- ½ cup butter, softened or melted
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup flour
- ½ tsp salt
- ½ tsp baking soda
- 1 cup rolled oats
- ½ cup dandelion flower petals



Follow these steps:

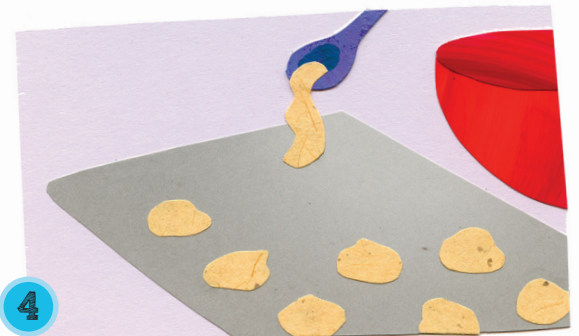
- 1 With an adult's help or permission, preheat your oven to 375 F.



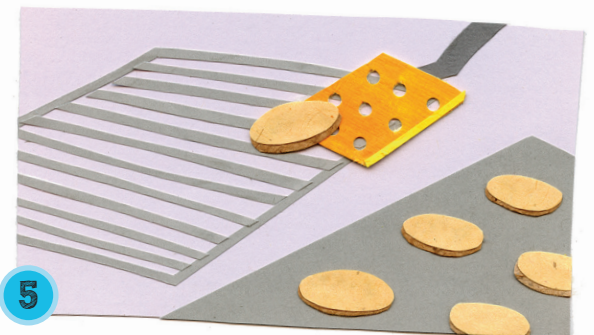
- 2 Mix the butter and sugar together, then beat in the egg and vanilla.



- 3 Stir in flour, salt, baking soda, oats and dandelion flowers.



- 4 Using a tablespoon, drop the batter onto a cookie sheet. Bake eight minutes for chewy cookies, 10 minutes for crunchy cookies.



- 5 Let the cookies cool for a couple of minutes on the sheets before using a spatula to move them to a rack to finish cooling.