

Dandelion and Lemon Cookies

20 dandelion flower heads
125g softened butter
100g caster sugar
1 egg
Zest of 1 lemon, plus 1 tablespoon of juice
180g plain flour
20g cornflour
¼ teaspoon baking powder

Prepare the dandelion flowers: Wash, then remove the yellow petals by pinching firmly and pulling. Cream the sugar and butter until fluffy. Add the egg and lemon zest. Add in the dry ingredients and combine well. Add in the lemon juice and dandelion petals and mix. Dollop spoonfuls onto a baking tray and cook for approximately 10 minutes at 180C until golden.



Dandelion, Lemon and Honey Tea

A handful of dandelion flower tips
500ml boiling water
½ teaspoon honey or more to your taste
Lemon juice to taste

Collect a handful of dandelion flower tips and remove them from the green parts. Place in a large bowl. Boil water and pour over the dandelion flowers. Leave to infuse for 5-6 minutes. Remove the dandelion flowers by pouring through a sieve. Add a bit of honey and lemon to taste. The dandelion flavour is quite delicate, so don't overdo it with the additional flavours.

