

Foodnity Recipes

Summer Flower Decorated Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 2 tbsp honey
- [ ] 1/2 tsp baking powder
- [ ] Pinch of salt
- [ ] Edible flower petals (viola, nasturtium, rose) for topping

Optional Glaze

- [ ] 1 tbsp honey
- [ ] 1 tsp warm water

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, cream the softened butter and sugar until the mixture is pale and fluffy, letting the kitchen fill with a soft vanilla scent.
3. Add vanilla extract, lemon zest, and honey; mix briefly. In a separate bowl, whisk flour, baking powder, and salt, then gently fold into the butter mixture until just combined.
4. Scoop rounded teaspoons of dough onto the prepared sheet, spacing about 2 inches apart. Press a single edible flower gently into the centre of each cookie.
5. Bake for 10-12 minutes, until the edges are lightly golden. Remove and let cool on the sheet for a minute, then transfer to a wire rack.
6. If desired, brush a thin honey glaze over the warm cookies to give a subtle shine.
7. Enjoy with a cup of tea, and let the scent of blossoms remind you of summer gardens.

Nutrition per serving

120 kcal Calories	**2 g** Protein	**15 g** Carbs	**6 g** Fat

Tips & notes

- Pat the flower petals dry; excess moisture can cause soggy tops.
- Chill the dough briefly if the butter feels too soft before shaping.
- For a varied palette, mix different flower colors on each batch.