Use edible calendula flowers and savory thyme to make these delicious calendula and thyme shortbread

cookies!

Gourse Dessert

Cuisine American

Prep Time 15 minutes

Gook Time 25 minutes

Chilling Time 30 minutes

Total Time t hour 10 minutes

Servings 18 cookies

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Ingredients

. 14 Tbsp unsalted butter softened

. 314 cup sugar

. 1 egg yolk

. 2 Tbsp lemon juice optional, but use 2 more Tbsp butter in its place

. 1 Tbsp lemon zest

. 1 112 cups all-purpose flour

. 112 cup arrowroot powder or cornstarch

. 3-4 Tbsp minced fresh calendula flower petals

. 1 Tbsp minced fresh thyme

. pinch salt

lnstructions

1. Cream together the butter and sugar, then add the egg yolk, lemon juice and lemon zest (if using) and stir

to combine. Then add the flour, arrowroot, calendula, thyme, and salt.

2. Gently stir everything together until the dough barely holds together. lt will seem a bit floury but that's ok.

3. Take the dough out of the bowl and form it into a log shape.

4. Wrap it tightly with parchment paper, twisting the ends to help hold it all together.

5. Put in the fridge orfreezerfor about 30 minutes, or untilfirm. You can store the dough for several days in

the fridge, or for several weeks in the freezer, if need be.

6. When ready to cook, preheat the oven to 300'F. Slice the log into 1/4 inch rounds.

7. Put them on a parchment lined baking sheet, about an inch or so apart. They don't really spread much.

8. Bake for 25-30 minutes. Check them closely after 25 minutes, as they will start to brown pretty quickly.

Take them out when only the edges just barely start to turn golden. The centers will still be fairly soft. Let

them cool on the baking sheet for several minutes before transferring them to a cooling rack. They will

firm up as they cool.