

White Clover Apple Vanilla Cookies

Ingredients:

Wet

1 Stick Butter
3/4 Cup Sugar
1 Large Egg
2 Tsp Vanilla Extract

Dry

1/2 Cup Finely Chopped Clover
Flowers
1 1/4 Cups Flour
1/2 Tsp Baking Soda
1/4 Tsp Salt
1/8 Tsp Vanilla Bean Powder

Add Last

3/4 Cup Diced Apple
(No Need to Peel)



The first step is to harvest your White Clover blossoms; be sure to watch out for Honeybees as you harvest! Collect more than you think you'll need, you'll want to end up with a half cup once they're finely chopped.

Preheat the oven to **350° F**, then line two cookie sheets with parchment paper. In a mixer, whip butter until pale and fluffy. Add sugar and continue to whip for an additional two minutes. Add egg and vanilla and set aside.

In a large bowl, combine all dry ingredients. If you don't have vanilla powder, just add another teaspoon or so of vanilla extract to the wet ingredients mixture. Chop up an apple into moderately small pieces. Add dry ingredients to wet ingredients slowly until fully combined. Add apple last, mix again briefly.

Scoop the dough onto the cookies sheets, in circles about an inch in diameter. Space the circles about an inch apart.

Bake for 10-15 minutes, until golden brown. Cool on a towel or wire wrack. Enjoy immediately or store in a container or cookie tin. Makes approximately **24-30 cookies**.

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