



Black Eyed Susan Prairie Cookies



Golden baby butter cookies with dark chocolate centers

1/2 cup unsalted butter, softened

4 Tablespoons honey

1 teaspoon vanilla extract

1/2 teaspoon almond extract

1/2 teaspoon grated lemon peel

1/4 teaspoon turmeric

1/4 teaspoon ground cinnamon

1/4 teaspoon salt

1-1/3 cups flour

36 dark chocolate chips or as needed

1 Tablespoon yellow granulated sugar

Optional Garnish: Serve on platter with: candied mint leaves – see link for directions

Preheat oven to 325 degrees F. Place silicone pads on insulated cookie sheets.

In mixing bowl, cream butter and honey. Mix in vanilla, almond extract, and lemon peel. Stir in combined turmeric, cinnamon, salt, and flour until dough forms.

Pack the dough in cookie press fitted with flower or star tip. Press about 2 seconds forming small cookies on nonstick cookie sheets. Sprinkle cookies lightly with yellow sugar; place chocolate chip in center of each cookie. Bake 10 to 12 minutes; do not brown. Yield: about 3 dozen cookies. Store cookies in air tight containers.

Inspired by Judith Fertig, *Pure Prairie* 1995, Two Lane Press, Inc.

Candied Mint Leaves: Attached link for pictures and directions:

<https://www.wikihow.com/Make-Candied-Mint-Leaves>

About the Recipe: Just imagine your dessert table with trays of sparkling wildflower cookies and freshly made ice cream. The pressed cookies are easy to make, and the recipe can be doubled for group parties. Natural ingredients create the golden butter color, are sprinkled with sunshine sparkling sugar, and topped with rich dark chocolate chips in the center.