

Blooming Lovely Flower Cookies

Makes approx 7-10

Prep Time : 30 mins

Cooking time: 15 mins

Ingredients:

350g Allinson Nature Friendly plain flour plus extra for rolling out
1 level tsp bicarbonate of soda
2 level tsp edible lavender seeds or 1 level tsp rose water
125g butter
175g light soft brown sugar
1 medium egg
4 tbsp golden syrup

To decorate:

Silver spoon Cakecraft ready rolled icing, sprinkles, silver balls, chocolate beans and more!

Method:

- 1 Preheat the oven to 180°C/160°C Fan/ Gas 4. Line 2 baking trays with non-stick baking paper. Sift the flour and bicarbonate of soda into a bowl. Add either the lavender or rose water. Add the butter and rub until the mixture resembles breadcrumbs. Stir in the sugar.
- 2 Lightly beat the egg and golden syrup together, and then add to the flour and mix to make a dough. Leave to chill for 20 minutes.
- 3 Roll out on a lightly floured surface to ½ cm thick. Cut out with flower shaped cutters. To make the flower stem carefully insert lolly stick into the flower shaped dough, flattening the dough over the stick. Place on a baking tray, leaving a gap between them.
- 4 Bake for about 15 minutes. Leave on the tray for 10 minutes then move to a wire rack to finish cooling.



Decorating tips and suggestions:

- 1 Using a number of flower cutters, cut out shapes from the coloured Silver Spoon Cakecraft ready rolled icing. Drizzle a little white writing icing over the cookies and top with the icing cutouts. Use a Silver Spoon Cakecraft Chocolate beans as the middle.
- 2 Use Pink Silver Spoon Cakecraft Designer icing to form an outline on the cookies, again using the chocolate beans for the middle.
- 3 Use Pink Silver Spoon Cakecraft Designer icing to form an outline on the cookies. Make a small amount of water icing, adding a few drops of boiling water to white icing sugar until a runny icing is formed. Add a few drops of pink food colouring and smooth the icing within the outline. Sprinkle with Silver Spoon Cakecraft sprinkles.
- 4 Create your own design!
- 5 Present to your mum!

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