

## **Elderflower Cookies**

(Recipe provided by Gale Shea - from September 20, 2025 MHS Meeting)

4 tablespoons (2 ounces) unsalted butter, melted

1/3 cup (67 grams) granulated sugar

2 Tbsp (de-stemmed) dried or fresh elderflowers

1 large egg yolk (no white)

1/2 teaspoon elderflower extract

(alternative flavor options: lemon extract or vanilla extract)

3/4 cup (96 grams) all-purpose flour

1/4 teaspoon baking soda

1/8 teaspoon salt

## **Instructions**

1. Preheat oven to 350, line baking sheet w/parchment paper or silicone mat
2. Place the butter in a microwave-safe mixing bowl, microwave using 15 sec intervals until just fully melted.
3. Whisk together the sugar and elderflowers to evenly combine.
4. Back in the bowl of melted butter, mix in elderflower sugar, egg yolk, and chosen flavor (vanilla, lemon or elderflower). Stir well to combine.
5. Next, sprinkle the flour, baking soda and salt evenly over the wet dough, and stir until just combined.
6. Press dough into a ball in bowl bottom and divide evenly, shaping into 8 large, 12 medium, or 16 small round/disc cookies.
7. Bake in pre-heated oven for 9-10 min - until just beginning to brown. Do not  
They should puff a bit while baking and will form a delicate crackle.  
Rest on the baking sheet for 2 min and move to wire rack to cool completely.