

Wild Violet LEMON COOKIES

Yield: Approximately 9 cookies

Prep Time: 30-40 minutes to prep dough, chill, and roll

Cook Time: 12-15 minutes

Ingredients:

- 1/4 cup melted coconut oil (I use cold pressed, unrefined organic coconut oil) (see notes below)
- 1/3 cup pure light maple syrup OR 1/3 cup homemade violet syrup (see notes below)
- 1 tablespoon lemon zest
- 1 1/2 teaspoons lemon extract (OR you could use lemon juice instead, but cookies will be less lemony)
- 1 1/3 cups almond flour
- 2 tablespoons coconut flour
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1 Tablespoon dried and ground Wild Violet flowers for natural coloring (see notes below)
- Fresh Violet flowers

Directions:

1. Pre-heat oven to 350 degrees.
2. By hand, mix the lemon zest, lemon extract, melted coconut oil, and maple syrup (or violet syrup) together in a large bowl.
3. Combine with the almond flour, coconut flour, salt, and baking soda. You can sift or use your fingers to smash up any large lumps. Stir until smooth without any lumps.
4. Evenly divide the dough in half. You may need to chill the dough in the refrigerator a few minutes if it is too wet at this stage. Do not add more dry flour ingredients!
5. Add the dehydrated and powdered violets to half of the dough mixture. Knead the powder into the dough.
6. Chill the dough in the refrigerator until firm, about 30 minutes.
7. Roll each color dough into individual balls about one inch in size. You will have about 9 of each color.
8. Take one of each colored dough ball and smoosh them together. Then gently roll them back and forth in your hands until they form one larger ball. What you want is a smooth ball that is half and half in color.
9. Place balls on a cookie sheet lined with parchment paper or a non-stick liner sheet. Add a fresh wild violet flower to the top of each cookie. Using the palm of your hand, gently flatten the cookie just a little bit.
10. Bake at 350 degrees for 12-15 minutes until slightly browned. The cookies will still be soft at this point. Let them cool completely on the tray after removing from the oven.

