

MUSHROOM SHORTBREAD COOKIES

INGREDIENTS

- 1 stick + 1 T butter, at room temperature
- scant 1/2 cup granulated sugar
- 1 t vanilla extract
- 1 egg
- scant 2 cups all-purpose flour
- 1 T honey, warmed
- 1 1/2 t rosewater, optional
- 1/2 t kosher salt
- 1/4 cup cocoa powder, for forming and sprinkling
- powdered sugar, for sprinkling

DIRECTIONS:

1. Preheat your oven to 325F. Line two baking sheets with parchment paper.
2. Cream together the butter, sugar, and vanilla with an electric mixer until light and fluffy. Mix in the egg. Add the flour, honey, rosewater, and salt. Mix until dough just comes together.
3. Place cocoa powder in a small dish. Scoop out a heaping tablespoon of dough. Roll into a ball in your hand. Dip a piping tip or the top of a small bottle in cocoa powder and press into the round creating the mushroom shape. Place on prepared baking sheets and continue with all the dough.
4. Bake for 12 minutes or until just turning golden. Sprinkle with powdered sugar and cocoa powder. Gobble them up!