THE J.M. SMUCKER Co

# Easter blossoms

Makes about 50 cookies

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| N/A | N/A | N/A | N/A |

## Ingredients

- 1 cup butter, softened
- 1/2 cup sugar
- 1 egg
- 1 can Eagle Brand® Regular or Low Fat Sweetened Condensed Milk
- 2 tsp vanilla extract
- 4 1/2 cups Robin Hood® Original All Purpose Flour
- 1/2 tsp baking powder
- 50 candy coated chocolates
- 1 cup coloured sugar or sprinkles
- Garnish:
- Icing sugar

## Directions

**Preheat** oven to 350°F (180°C). Line baking sheets with parchment paper.

**Cream** butter and sugar in a large bowl until well combined. Add egg, sweetened condensed milk and vanilla and mix until smooth. Beat in flour and baking powder.

**Roll** dough into 1 ½" (7 cm) balls. Roll in coloured sugar or sprinkles. Place on baking sheet about 2" (5 cm) apart. Using a clean pair of scissors, cut dough in half making sure not to cut it apart. Cut each half into 3 pieces. If you cut it apart, just push it back together. You will have 6 flower petals. Sprinkle tops of cookies with additional sugar or sprinkles. Place one candy coated chocolate in center of flower.

**Bake** in preheated oven for 13 to 15 minutes. Cool on wire cooking rack. Sprinkle with icing sugar.

## Images

