



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

