

TEAGAN COOKIES

Lavender Chamomile Sugar Cookies:

2 c. butter
2 c. sugar
6 eggs
4 teabags Bigelow Lavender Chamomile Tea
2 tsp. salt
3 tsp. tapioca starch
1 Tbsp. vanilla extract
7 c. gluten-free all-purpose flour

Fudge Topping:

3 c. sugar
¼ c. butter
1 c. powdered milk
1 c. + 2 Tbsp. water
¼ c. cocoa powder
1 (10 oz.) pkg mini marshmallows
2 (12 oz.) pkg semi-sweet chocolate chips
½ tsp. lavender extract
2 tsp. vanilla extract

In a large bowl, cream together butter and sugar. Cut open teabags and pour contents into butter mixture. Add eggs, salt, tapioca starch, vanilla, and ½ c. of the flour. Mix until combined, then turn speed up to high and beat until light and fluffy (at least 3-5 minutes). Then stir in remaining flour, one cup at a time, just until combined.

Scoop into 1-inch balls. Place on parchment-lined baking sheet about 2 inches apart, and press with the bottom of a cup or glass jar lightly to flatten each cookie to approximately ¼ inch thick. Chill for 20 minutes to 1 hour.*

Bake at 400 degrees Fahrenheit for 8 minutes. Transfer to a wire rack to cool completely. Spread cookies in a single layer on parchment paper to prepare for fudge topping.

To Make Fudge Topping: Put marshmallows and chocolate chips into a large metal or glass mixing bowl. (NOT plastic!) Make sure your mixer is plugged in, with the wire whisk attachment ready to go. Measure the vanilla extract into a small bowl, so it will be ready when needed.

In a large pan, stir together sugar, butter, powdered milk, cocoa powder, and water over medium heat until it reaches a full rolling boil, stirring constantly. Continue to stir constantly, while allowing the mixture to boil for EXACTLY 5 minutes.

Remove from heat immediately. Pour over chocolate and marshmallows in mixing bowl. Immediately begin mixing with your electric mixer, until both chocolate chips and marshmallows have completely melted, and chocolate is smooth. Add extracts. Mix thoroughly.

Working quickly, while fudge is still warm, drop generous dollops over the top of each cookie. Allow the cookies to cool completely, then store in an airtight container, with waxed paper between layers.

*Optional: Freeze 2-4 hours or overnight. Once frozen, transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Continue with fudge topping after baking.



This recipe, inspired by Tegan Mecham, pairs well with FAIRY DOOR DIARIES: ELIZA AND THE FLOWER FAIRIES by Megan McDonald and Lenny Wen.

Recipe by [Veronica Bartles](https://vbartles.com) ©2024 <https://vbartles.com>

Artwork by [Philip Bartles](#)