

Lavender and Lemon Shortbread

INGREDIENTS:

100g flour

100g cold unsalted butter

0g caster sugar

1 tbsp. of Lavender

2 tbsp lemon juice

Makes 6 cookies

DIRECTIONS:

1. Preheat the oven to 350° F, Gas mark 4, 180°C
2. Mix together the flour and sugar in a bowl, cut the butter into small pieces, rub into the flour and sugar until it forms dough.
3. Add the lavender and lemon juice and knead into a ball.
4. Roll out with a rolling pin to a cm thick.
5. Cut with cookie cutters and place on a lightly greased baking tray.
6. Bake for 9-12 minutes, until they are starting to turn but not yet golden. Remove from oven and cool on a wire rack for 2 minutes.



Always remember to supervise children during cooking activities

