

Simple Lavender Biscuits

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These tasty biscuits are lightly flavoured with fresh lavender and they only use four ingredients! An absolute cinch to make, these biscuits would be perfect to make next time you have a family meal to go to. They would be fantastic wrapped in purple paper and given away as a food gift, too.

Ingredients:

210g butter
140g plain flour
70g caster sugar
2 tbsp. fresh lavender flowers, finely chopped

Directions:

1. Cream together the butter and sugar until fluffy, then stir in the lavender.
2. Sieve in the flour and mix to form a smooth dough.
3. Place the dough into the fridge for an hour before rolling out.
4. Preheat the oven to 180C, roll the dough out to 1cm thick and cut into biscuits.
5. Place the biscuits onto a baking tray and cook for 10/12 minutes until lightly browned.

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