

Lavender biscuits with rhubarb butter cream

Rhubarb Cream

Ingredients: 3-4 stalks of rhubarb, ¼ cup butter (60g), ¾ cup icing sugar, half block of cream cheese. MAKE HALF

Set the oven to 180oC

Wash and trim the rhubarb into 4-5cm pieces. Line a baking tray with greaseproof paper and spread the pieces of rhubarb onto it.

Bake the rhubarb for 15 minutes or until soft. Cool slightly, then using the food processor, whizz the rhubarb up. Dice the butter and add to the rhubarb, also add the icing sugar and cream cheese. Continue to process until the mix has thickened. Let it chill in the fridge in a covered bowl for 30 mins while biscuits are prepared. Spoon a little of the mix On top of the biscuits.

Biscuits

125g Butter

100g caster sugar

2 small Eggs

½ tsp vanilla essence

185g (1 ¼ cups) Self-Raising Flour*

1 tsp of lavender flowers and some leaves finely chopped

*To make 1 cup of self-raising flour;
add 1.5 tsp of Bicarbonate soda and ½
tsp salt to 1 cup of plain flour.

METHOD:

Cream the soft butter with the caster sugar until light and fluffy.

Add the egg and vanilla and mix again.

Stir in the lavender flowers and sift the flour over the top.

Mix well, it should be a soft biscuit mixture.

Put some non-stick baking paper\parchment onto a tray and spoon out rounded teaspoons of the biscuit mix.

Bake in the oven for 15-20 minutes- they should be a golden colour.

Transfer to a rack, them cool completely.

Spoon a little rhubarb cream onto each one and serve.