



Lemon Myrtle Biscuits

Ingredients

125g Sugar

125g butter

250g sifted self-raising flour

2 eggs

15g ground lemon myrtle

Method

Cream together sugar and butter

Add the eggs to the creamed butter one at a time

Fold in the flour and myrtle until combined

Roll into small balls

Flour a fork and press the batter lightly into the tray

Bake in a moderate oven (180-190oC) for 12 to 15 minutes.