

Rosemary and Honey tea biscuits with Lavender

Equipment

Large mixing bowl

Small bowl x2

Sieve

Wooden spoon

Measuring cup and spoons

Spatula

2 small spoons

Chopping board and knife

2 oven trays and baking paper

Cooling rack

Ingredients

125g Softened Butter

80g Sugar (plus 1 Tbl for dusting)

1 Tbl Honey

2 Eggs

185g (1 ¼ cups) Self-Raising Flour*

1 tsp of lavender flowers and some leaves finely chopped

3 tsp Rosemary finely chopped. (leaves only from a small stalk)

Method:

Set the oven to **180oC**

Cream the soft butter with the 80g caster sugar and honey until light and fluffy.

Add the egg gradually and mix.

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

Mix until just combined, it should be a soft biscuit mixture.

Put some non-stick baking paper onto a tray and using two spoons drop rounded teaspoons of the biscuit mix evenly, as they will spread a little.

Press down with damp fingers (without making the biscuits wet.)

Sprinkle tops with the additional 1 TBL sugar.

Bake in the oven for 8 minutes- they should be a golden colour.

Transfer to a rack, cool completely and serve.

*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.