

## **LAVENDER SHORTBREAD BISCUITS – Class 58**

**(taken from a recipe by Mary Berry)**

### **Ingredients:**

- 175g unsalted butter, softened
  - 100g caster sugar
  - 225g plain flour
  - 25g demerara sugar
  - 2 tablespoons fresh, unsprayed, finely chopped lavender flowers (pick them off the stems to measure them)
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- 2 or 3 baking sheets lightly greased
  - Pre heat the oven to temperature 160C/325F/gas mark 3

## **Method:**

1. Put the softened butter and the lavender flowers into a mixing bowl and beat together (this will obtain the maximum flavour from the lavender).
2. Beat the caster sugar into the butter and lavender mix and then stir in the flour, bringing the mixture together with your hands and knead lightly until smooth.
3. Divide the mixture in half and roll out to form two 'sausage' shapes 15cm (6 inches) long. Roll the biscuit 'sausages' in the demerara sugar until evenly coated. Wrap in baking parchment or foil and chill until firm.
4. Cut each 'sausage' into about 10 slices and put them onto the prepared baking trays, allowing a little room for them to spread.
5. Bake for 15 to 20 minutes, until the biscuits are pale golden brown at the edges. Lift off the trays with a fish slice or palette knife and leave on a wire rack to cool completely.
6. For the show display 5 biscuits on a plate.

## **Cooks tip:**

If you want to the store lavender to make these biscuits any time of the year, you can either freeze the flowers or pick the flowers when they are in peak colour and put them in a sealed jar – they will keep for ages. You can also add the flowers to caster sugar and make lavender scented sugar.