



Burley Model Allotments

Lavender Biscuits

Makes about 40 and make a nice change to serve to friends. Will keep well in an air tight container

Ingredients

- 8 oz. self-raising flour
- 4 oz. castor sugar
- 4 oz. butter or margarine
- 1 egg (beaten)
- 1-2 teaspoons of lavender flowers

Method

1. Prepare oven to Gas mark 3-4, 325f-350f or 170c
2. Grease a baking tray.
3. Mix the flour and sugar in the bowl and rub in the fat until the mixture looks like fine breadcrumbs.
4. Add the lavender flowers and mix gently to form a paste with the beaten egg
5. Roll out thinly - or a bit thicker if you prefer - and cut into rounds using a scone cutter.
6. Place on the baking tray and bake for about 15 minutes