

## Lavender Shortbread Biscuits



**Serves:** 24

**Profitability:**

**Steps:**

Cream together butter, caster sugar and icing sugar until light and fluffy

Mix in the lavender, mint and lemon zest

Add in flour, corn flour and salt, mixing until well blended

Divide dough into two balls, wrap in cling film and flatten to about 2.5cm thick before resting in the fridge for about 1 hour

Preheat oven to 170C/gas mark 3

On a lightly floured surface, roll dough to 6mm thickness. Cut into shapes with scone or biscuit cutters. Place on a baking tray

Bake for 18 to 20 minutes until the biscuits begin to brown at the edges. Cool for a few minutes before transferring to a rack to cool completely

**Ingredients:**

350g butter, softened

125g caster sugar

4 tbsp icing sugar, sifted

2 tbsp fresh lavender (flowers), finely chopped

1 tbsp fresh mint leaves, chopped

1 tsp lemon zest, grated

325g plain flour

325g corn flour

Pinch of salt