

# Lavender Shortbread

Printed from Shortbread Recipes at <http://www.shortbreadrecipes.co.uk/>

*These are beautifully flowery biscuits that are light and delicious with cream as a dessert.*

## Ingredients:

220g plain flour  
250g butter  
150g icing sugar  
5 heads of lavender or 2 tbsp. dried lavender

## Directions:

1. Preheat the oven to 180C/gas mark 4.
2. Break the flowers into the butter and beat together. Add in the icing sugar and mix until smooth.
3. Add in the flour and mix together well.
4. Once combined, break parts of the dough off with your hands and roll into balls. Flatten them with the palm of your hand and put onto a greased baking tray.
5. Cook for around 12 minutes or until golden. Don't let them brown.

## Variations:

You could roll these biscuits out a lot thinner, until around half a cm in thickness and cook them as normal, then dry them out in a warm oven for a lavender biscotti.

*Author: Laura Young*