Lemon Myrtle Butter Biscuits

Ingredients:

250g self-raising flour
2 tsp dried lemon myrtle
180g butter, slightly softened
125g sugar
1 egg, beaten

Makes 30 biscuits

Instructions:

1. Preheat oven to 180 °C (160°C fan forced).
2. Sift flour and dried lemon myrtle into a bowl, then rub in the butter until it resembles breadcrumbs. Add sugar and beaten egg and mix into a stiff dough.
3. Turn out onto a floured surface and knead gently until smooth.
4. Wrap in plastic wrap and chill in the fridge for about 30 minutes.
5. Roll out onto a floured surface about 5mm thick and cut into about 30 biscuits.
6. Place on a greased baking tray and place in oven for about 12-15 minutes until golden.

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