

Mary Berry's Lavender & Shortbread Biscuits

INGREDIENTS:

175g softened unsalted butter
2 tbsp fresh, unsprayed, finely chopped lavender flowers (pick them off the stems to measure)
100g caster sugar
225g plain flour
25g demerara sugar
Prep time 30 mins

DIRECTIONS:

Lightly grease three large baking trays. Put the softened butter and the lavender into a mixing bowl and beat together (this will obtain the maximum flavour from the lavender).
Beat the caster sugar into the butter and lavender and then stir in the flour, bringing the mixture together with your hands and knead lightly until smooth. Divide the mixture in half and roll out to form two sausage shapes 15cm (6in) long. Roll the biscuit "sausages" in the demerara sugar until evenly coated. Wrap in baking parchment or foil and chill until firm.
Pre-heat oven to 160C/Fan 140C/325F/Fan 275F/Gas 3. Cut each "sausage" into about 10 slices and put them on the prepared baking trays, allowing a little room for them to spread. Bake for 15 to 20 mins, until the biscuits are pale golden brown at the edges. Lift them off the trays with a fish slice or palette knife and leave on a wire rack to cool completely.

COOK'S TIP:

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

This recipe has been submitted by Alison Haynes, she found it on the Annabel & Grace website they say. 'Mary Berry's Lavender Shortbread Biscuits is the second most popular recipe on our website and well worth trying. They are so easy to make and perfect with a mid-morning cup of coffee – or as a gift to a friend tied up in cellophane with ribbon and a sprig of lavender!'
Thanks & credit: <https://www.countrywives.co.uk/mary-berry-lavender-shortbread-biscuits/>

