



Lemon myrtle and wattleseed shortbread

Ingredients

- *1 cup butter – room temperature*
- *1/2 cup caster sugar*
- *1 tablespoon ground lemon myrtle*
- *3 tsp ground wattleseed*
- *2 1/2 cups plain flour*

Method

Preheat oven to 150°C degrees

Cream butter and sugar until pale and light. Add lemon myrtle and wattleseed. Then fold in flour until well combined.

Wrap dough in baking paper or similar and put in the fridge to become firm. 1.5- 2 hours. (We skipped this step. & they worked out fine)

Once chilled, roll out dough to a 1cm thickness on a floured surface and cut into desired shape.

Bake for 20-25 minutes until golden. Remove from the oven and cool on trays.

Share with the whole school! They were delicious.