



Lemon Myrtle & Wattle seed Shortbread

INGREDIENTS:

- 225g butter
- 115g caster sugar
- 6 leaves ground lemon myrtle (1tsp)
- 3 tsp ground wattle seed
- 340g plain flour
- 2 tbsp caster sugar (to decorate tops of shortbread)

METHOD:

1. Place $\frac{1}{2}$ the wattle seed in a mortar and pestle and give it an extra grinding to release aroma and reduce the coarseness of the product
2. In an electric mixer cream the butter and sugar until pale and fluffy
3. Add all the ground wattle seed and the ground lemon myrtle to the butter mixture. Mix until combined
4. On a slow setting add the flour to the butter. Allow the flour to combine fully
5. Wrap the cookie dough in plastic wrap and refrigerate until the dough is firm. Approximate 2-3 hours
6. Line two cookie trays with baking paper
7. Preheat the oven to 150°C
8. Place a piece of plastic film on the bench and lightly dust with flour
9. Place the cookie dough on the plastic wrap and top with another layer of plastic
10. Roll the cookie dough out to the desired thickness between the wrap
11. Remove the top plastic wrap and cut cookies
12. These are very delicate shortbread cookies so the bottom layer of wrap will help you to transfer each cookie one at a time to the baking tray
13. Repeat the process until all the dough is finished
14. Bake for 20-25 minutes or until golden
15. Remove the cookies from the oven but allow them to cook on the tray

