

Lemon Myrtle Cookies

Season: Any

Type: Australian Biscuit

Difficulty: 

Serves: 20

Fresh from the garden: lemon myrtle leaves, eggs

Equipment:	Ingredients:
Mixing bowl	250g sugar
Wooden spoon	250 g butter
Electric beater	500g self raising flour
Scales	4 eggs
Baking tray	25g ground lemon myrtle leaves
Baking paper	
Fork	

Method:

- Preheat oven to 180°C.
- Cream together sugar and butter. (with electric beater)
- Add the eggs one at a time.
- With a wooden spoon - Mix together the flour and Lemon Myrtle.
- Once the eggs are combined stir in the flour and Lemon Myrtle mix until combined.
Do not over mix the dough.
- Roll dough mixture into small balls about the size of a walnut.
- Place on to baking trays.
- With a floured fork, press each ball slightly.
- Bake in a moderate oven for 12 to 15 minutes or until golden brown.
- Cool on a tray.
- Store in an airtight container.