

Aunty Beryl's Recipe

Ingredients

- 2 cups self-raising flour
- 1 teaspoon dried lemon myrtle
- 3/4 cup butter, softened
- 1/2 cup sugar
- 1 egg beaten

This makes about 30 biscuits.

Add in choc chips or sultanas if you don't have any lemon myrtle.

Method

- 1) Sift flour and dried lemon myrtle into a bowl. Rub in the butter until the mixture resembles breadcrumbs.
- 2) Add sugar and beaten egg and mix into a stiff dough. Place onto a floured surface and knead gently until smooth.
- 3) Wrap in plastic and chill in the fridge for about 30 minutes.
- 4) Preheat oven to 180°C.
- 5) Roll the dough out onto a floured surface until it is about 5mm thick. Use a small biscuit cutter or glass to cut circular biscuits.
- 6) Place on greased baking tray and place in oven for about 12-15 minutes until golden.
- 7) Place on rack to cool. Enjoy!



Inclusion for children and young people living with disability

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