

## Lemon Myrtle shortbread

Ingredients	Equipment
<ul style="list-style-type: none"><li>• 2 cups plain flour</li><li>• 2 tablespoons rice flour</li><li>• 1/2 cup white sugar</li><li>• 1 heaped teaspoon ground Lemon Myrtle (or 2 tsps if you prefer stronger flavour)</li><li>• 220g unsalted butter, softened</li></ul>	<ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• chopping board</li><li>• baking trays</li></ul>
<ol style="list-style-type: none"><li>1. Sift plain flour, rice flour, ground Lemon Myrtle and sugar into a large bowl. Mix until well blended.</li><li>2. Add butter and using your hands knead the mix together into a smooth ball.</li><li>3. Roll the dough on a floured surface to about 1cm thickness.</li><li>4. Cut pieces into desired shapes using a cookie cutter and place onto a baking tray lined with baking paper.</li><li>5. Bake at 160°C for 25- 30 minutes, then cool on a wire rack before serving</li></ol>	