

Lovely Lavender Biscuits – Miranda Gore Browne

With Dream Tea Week less than a week away, it's time to cram in those last opportunities of baking practice to find the perfect accompaniment to a cup of tea. Here is one of my favourite tea time treats; lovely lavender biscuits.

Some people may find lavender a bit overpowering but with this recipe you can treat your guests to scrumptious biscuits with a hint of floral flavour. (And when no one is looking, why not try dipping them in tea as well!)



Lovely Lavender Biscuits

MAKES ABOUT 18

1 heaped tbsp lavender flowers (no stalks)

175 g self-raising flour, sifted

50 g caster sugar pinch of salt

25 g semolina

130 g unsalted butter, straight from the fridge

caster sugar, for sprinkling

YOU WILL ALSO NEED

5 cm heart-shaped or round cutter

METHOD

Put the lavender and flour into a food processor and chop finely.

Add the sugar, salt and semolina and whizz to combine. Finely chop or coarsely grate the butter into the mixture and whizz again until a dough forms. Squash into a flat disc, wrap tightly in cling film and chill for at least 30 minutes.

Preheat the oven to 180°C/Mark 4 and line two baking trays with non-stick baking paper.

Place the chilled dough between two sheets of fresh cling film and roll out to a thickness of 3–4 mm. Using a 5 cm cutter, stamp out hearts or circles. Place on the prepared trays, spacing them at least 3 cm apart, and sprinkle with caster sugar. Bake for 15–20 minutes, or less if the biscuits are very small. Sprinkle generously with caster sugar straight after taking them out of the oven, and leave to cool.

This recipe is exclusive to Dream Tea.



