

# LAVENDER SHORTBREAD



GROWING THE FUTURE  
TYFU'R DYFODOL

A beautiful twist to a traditional recipe for a fragrant and tasty shortbread. These gorgeous cookies can be stored in an airtight container (if you can resist them that long!)

## Ingredients:

- about 4 sprigs of lavender (no flowers) stripped from the stems to make a heaped tablespoon
- 25g granulated sugar
- 150g butter
- 75g caster sugar, with extra for sprinkling
- 200g plain flour

## Method:

1. Put the granulated sugar and lavender in a processor and blend. Set aside.
2. Put the butter and caster sugar in the processor and blend until soft and light. Add the flour and the lavender/sugar mix and pulse until a dough forms.
3. Turn onto a floured surface and shape into a sausage approx 5cm in diameter. Wrap tightly in greaseproof paper and place in the fridge for at least an hour until firm.
4. Preheat oven to 190°C.
5. Remove the dough from the fridge and cut into discs about 6 or 7 mm thick. Place onto a greased baking sheet and bake for 8 - 10 minutes until pale golden in colour.
6. Remove from the oven onto a cooling rack and sprinkle with the remaining sugar.

## GROWING THE FUTURE

The Growing the Future project at the National Botanic Garden of Wales is a five-year project to champion Welsh horticulture, plants for pollinators, the protection of wildlife and the virtues of growing plants for food, fun, health and well-being.

Whether you are a seasoned gardener, a fledgling grower or a budding beekeeper – we want to help provide training, information and support to you. For more information on the project's events and courses, please visit [botanicgarden.wales/science/growing-the-future](http://botanicgarden.wales/science/growing-the-future).

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