Little Lavender Cookies

- 75 g self raising flour
- 75 g butter
- 25 g caster sugar
- 2 tsp baking powder
- 1 beaten egg
- 4 tsp finely chopped lavender leaves – use young soft foliage.

Blend all the ingredients together in a food processor until well mixed.

Set teaspoons of the mixture onto a greased baking tray, placing them a little way apart as the cookies will spread during cooking.

Bake at Gas mark 5, 190°C, 375°F for 8 – 10 minutes until golden. Cool on a wire rack.

They store well in an airtight tin for up to a week.