Lemon Myrtle Shortbread

Makes 16 approx.

Ingredients
- 200g plain flour
- 150g butter
- 80g caster sugar
- 1 tsp lemon myrtle powder

Method
- Preheat oven to 170 C and line a baking tray with baking paper.
- In a bowl, sift together flour and sugar. Add vanilla extract then add pieces of cold butter and rub into flour.
- Combine and bring together into a dough ball. Roll dough into a log, wrap tightly in cling wrap and put into freezer for 1/2 hour to firm up.
- Unwrap and slice into 1.5 cm discs, place on tray and bake for about 10mins. They should be just golden. Let cool on wire rack.