

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.