Crisp Rosemary Cookies

Delicious and unfailingly popular, we serve these little biscuits as part of the refreshments during our summer talks and tours at the nursery.

They are very quick and simple to make.

- 150 g self-raising flour
- 3 tbs chopped rosemary
- 150 g butter
- 4 tsp baking powder
- 2 eggs – beaten
- 50 g caster sugar

Blend all the ingredients together in a food processor.

Grease a large baking sheet with a little extra butter and place teaspoonfuls of the mixture, well separated, onto the baking sheet.

Bake at Gas 5 / 190°C / 375°F for 7 – 10 minutes.

Keep any unused mixture refrigerated until ready to spoon onto the baking sheet.

When cooled the biscuits can be stored in a tin, or frozen in bags for using at a later date.