

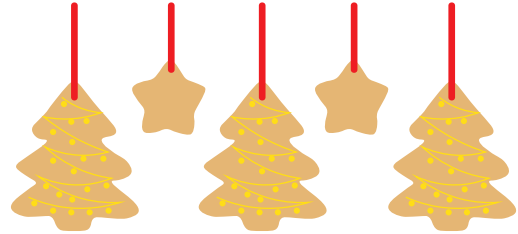
LEMON MYRTLE SHORTBREAD COOKIES

Inspired by bush tucker, these cookies make delicious Christmas gifts or hanging ornaments.

Ingredients:

- ½ cup unsalted butter, softened
- ¼ cup caster sugar
- 1 cup plain flour
- ⅓ cup rice flour
- 1 tablespoon of ground lemon myrtle or lemon myrtle powder

Bush Tucker Hanging Ornaments



Didge ya know you can turn these delicious bush tucker inspired cookies into hanging Christmas ornaments?

- Use a skewer to place a hole in the cookie before baking
- Once cooked and cooled thread string or ribbon through the hole.

Instructions:

Step 1: Preheat oven to 180°C / 160°C fan forced.

Step 2: Line two cookie trays with baking paper.

Step 3: Beat together butter and sugar until lightened and fluffy.

Step 4: Sift together the flour and rice flour.

Step 5: Add the flour to the butter and sugar and beat until the mix starts to make clumps.

Step 6: Sprinkle the bench with a little bit of flour and knead the dough until it comes together into a ball.

Step 7: Roll your dough out to about 5mm-6mm thick. Use a cookie cutter to cut out as many cookies as possible. Re-roll any scraps and cut out more cookies.

Step 8: Place your cookies on a tray and bake for around 15 minutes until just starting to turn golden on the edges.