



## Lemon myrtle biscuits

### Ingredients

- 250g sugar
- 250g butter
- 500g sifted self-raising flour
- 4 eggs or 1/3 Emu egg
- 25g ground [lemon myrtle](#)

### Method

1. Cream together sugar and butter
2. Add the eggs to the creamed butter one at a time
3. Fold in flour and myrtle until combined
4. Roll into small balls
5. Flour a fork and press the batter lightly into the tray
6. Bake in a moderate oven (180–190°C) for 12 to 15 minutes.