

Lemon Verbena Biscuits

Equipment: Large bowl Wooden spoon Measuring cups and spoons	Ingredients: 1 cup butter 2 cups of sugar 2 beaten eggs 2 teaspoons of vanilla 2 teaspoons of lemon rind 6 tablespoons fresh lemon verbena (chopped very finely) 1/2 teaspoon salt 3 cups flour 2 teaspoon baking powder
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What to do:

1. Cream butter and sugar.
2. Mix in egg, vanilla, lemon rind and lemon verbena.
3. Add flour, salt, and baking powder.
4. Form dough on waxed paper into 2 logs 6 cm in diameter. Chill in freezer for 10 to 20 minutes. (the longer the better)
5. Remove from fridge and slice into 1 cm thick pieces. Try and make 2 biscuits per person in the classroom.
6. Place on greased baking trays. Bake at 200°C for 8 to 10 minutes