



*Rosanna Falconer's*

# EDIBLE FLOWER BISCUITS

## Ingredients

- 400g plain flour
- 200g sugar
- 200g butter
- 1 egg
- Half teaspoon of vanilla
- Edible flowers

## Instructions

1. Heat oven to 170 degrees (fan oven)
2. Beat the sugar and butter together
3. Add the egg and vanilla and beat again
4. Sift in the flour then beat, finishing it off by hand, kneading the dough
5. Roll out to 0.5cm thickness
6. Cut your biscuit shapes with a clean jam jar or a cookie cutter
7. Add the flowers
8. Bake at 170 degrees (fan) for 10-12 minutes
9. Sprinkle with sugar and leave to cool for 5 minutes before eating



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