



## Shortbread biscuits with edible flowers



- Prep Time 40 minutes
- Cook Time 10 minutes per batch
- Makes 24 biscuits

### Equipment

- Biscuit cutter 2" and 2 ½ "
- Parchment or greaseproof paper

### Ingredients

- 230g/8oz unsalted butter – softened
- 100g/3.5oz granulated sugar
- 250g/9oz plain flour
- 1 tbs vanilla extract or vanilla bean paste
- 30 assorted fresh pansies or primulas - ideally pick flowers in the morning, after the dew has evaporated, but before the heat of the day.

### Method

1. In your bowl, mix together the butter and sugar, either by hand or using an electric hand whisk, until pale and smooth.
2. Gently mix in the flour until completely incorporated – try not to work the flour too much or the biscuits will not be so crumbly. Using your hands, squeeze the mixture together into a ball of dough.
3. Turn the dough out onto a floured surface and bring together. Wrap in plastic and refrigerate until firm enough to roll, about 1-2 hours.
  - While the dough is chilling, go and pick your flowers carefully pinch off the stems and any thick parts just behind the petals, taking care to keep the flower intact.
  - Lay the dry flowers, face side down, on a sheet of parchment paper. Fill the sheet with flowers.
  - Place another sheet on top, and then weigh it down with a baking tray topped with heavy books.
  - Let the flowers press for at least 30 minutes.
4. Meanwhile, preheat the oven to 150C Fan/130C/Gas 3
5. Roll out the dough to 1/8 to 1/4 inch thickness and cut with your biscuit cutters – 2 " and 2 1/2 " .
6. Bake the biscuits in batches, one tray at a time. Bake the smaller biscuits for 8 minutes, and the larger ones for 9-11 minutes, depending on thickness. Your biscuits will not brown, they will be pale and soft when done. The biscuits will firm up as they cool.
7. Remove the tray from the oven and gently press the flat pansies onto the hot biscuits, pressing slightly to adhere the flowers to the biscuits. Don't press too firmly as the heat from the biscuits will do the job. Sprinkle lightly with granulated sugar. Let the biscuits cool on a wire rack.