



Recipe for Wattleseed Biscuits

125 grams of butter

½ cup of raw sugar

1 egg

1 tablespoon of wattleseed

2 cups of plain flour

- 1 Preheat the oven to 160°C, place baking paper on a tray
- 2 Cream the butter and sugar until pale and creamy, add egg and mix well. Add wattleseed and then add 1 cup of flour mixing well before adding the next cup.

Take out the mixture and knead until mixed well, roll into small balls place on the prepared tray, flatten with a fork. Bake for 10 minutes. Cool on trays.

Variations

Substitute lemon myrtle for wattleseed.

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