

Lemon Myrtle Cookies

What you need:

- 250g Sugar
- 250g Butter
- 500g Self Raising Flour
- 4 Eggs
- 25g Ground Lemon Myrtle Leaves

Lemon Myrtle is a native Australian plant, traditionally used for cooking and healing

What to do:

1. Cream sugar and butter together
2. In a separate bowl, sift the flour and mix it with the lemon myrtle
3. Once the eggs are combined stir in the flour and lemon myrtle mix until combined
4. Bake at 180°C (350°F) for 15 - 20 minutes

Cooking involves creativity, hand-eye coordination, language and maths. This activity engages our senses, especially taste!

