

Eat The View

Recipes and Tips

Elderflower Shortbread

From BBC Wildlife Magazine

- **Elderflowers** 2 tbsp, fresh
 - **Butter** 100g
 - **Granulated sugar** 50g
 - **Plain flour** 150g
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- Preheat the oven to 180°C/Gas Mark 4.
 - Remove the flowers from their stems making sure to take away as much of the stem as you can.
 - Cut the butter into cubes and place them in a bowl with the rest of the ingredients. Use your fingers to rub everything together until they become like breadcrumbs, then add the elderflowers and roughly mix everything together.
 - Push the crumbs mix together with your hands so it forms a dough, then push this down into a greased baking tin and bake for 20 minutes or until golden.