

Chamomile Honey Shortbread

Prep Time: 15 minutes

Cook Time: 20 minutes

1 C butter, softened
1/2 C powdered sugar
2 C all-purpose flour

2 T Chamomile tea leaves, finely ground
2 T honey
1/4 t salt

Preheat oven to 350°F

Cream butter and sugar until light and fluffy.

Add honey and ground tea leaves, mix well.

Gradually add flour and salt until dough forms.

Roll dough out on a lightly floured surface to 1/4-inch thickness.

Cut into desired shapes and place on a baking sheet.

Bake for 18-20 minutes or until edges are lightly golden.

Cool on a wire rack before serving.