

Billy and Jack's Coriander crunch cookies

Coriander gives these cookies a beautiful herby, citrusy flavour. Well worth a try for something a bit unusual but incredibly moreish.

Ingredients

Makes 12

125g butter, softened
150g caster sugar
75g golden syrup
1 egg, beaten
25g coriander seeds
200g self-raising flour
1/2 tsp salt
Juice and zest of ½ a lemon

Method

Preheat the oven to 180°C, gas mark 4

Cream together the butter, sugar and golden syrup, once creamed add the egg and mix well.

Heat up the coriander seeds in a small frying pan until fragrant. Reserve 1 tbsp, allow the rest to cool slightly before grinding up into a powder.

Sift in the flour, salt and ground coriander. Add the juice and zest of half a lemon and mix well until you get a well combined dough.

Roll into equal sized balls and place on ungreased baking paper. Top each ball with a sprinkling of coriander seeds and bake for 10 minutes or until just brown at the edges.

Take out of the oven and leave to harden for a minute before transferring to a wire cooling rack.

Enjoy!

