

Lemon Shortbread

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This fresh, zingy, lemon shortbread is perfect for serving as a dinner party dessert. Try pairing it with lemon jelly or lemon cream, or even a rich chocolate pudding.

Ingredients:

100g butter
50g golden caster sugar
Zest of 2 unwaxed lemons
125g plain flour
50g rice flour
1/2 tsp. baking powder

Directions:

1. Heat the oven to 170C. Cream the butter in a large bowl with the sugar and lemon zest until smooth, pale and fluffy.
2. Stir in the plain flour, rice flour and baking powder until you have a dough. Divide into 24 balls, roll into spheres then flatten with your hands. Place onto a baking sheet, then chill the biscuits for 30 minutes.
3. Bake the biscuits for 12-15 minutes until lightly browned. Leave to cool slightly before moving from the baking sheet.

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