

Lemon butter biscuits recipe

(makes around 30-35)

- 200g butter at room temperature
- 200g caster sugar - sieved
- 2 egg yolks
- 1 rind and juice of a lemon
- 370g plain flour- sieved
- 1 tsp baking powder
- Extra golden caster sugar for rolling the biscuits in.



1. Line a baking tray with silicon paper and pre-heat your oven to 170°C (Fan oven 150°C)
- 2.
3. Place all the ingredients into the bowl and mix. You can mix by hand or with a stand mixer but however you do it be careful not to over mix or the biscuits will become tough and will lose their lightness.
- 4.
5. Place the golden caster sugar into a bowl. Roll a spoonful of biscuit dough into a ball so it's around the size of a large walnut then roll it around in the caster sugar till it's completely coated.
- 6.
7. Place on the baking tray and use a fork to press the ball down a little. These biscuits only spread a little bit.
- 8.
9. Bake for 10-12 minutes until the edges are turning a deep golden brown colour - not brown-brown. Remove and leave to cool on the baking tray for ten minutes before transferring onto a rack to go complete cold.