

Lemon Melting Moments

MAKES: 40 biscuits or 20 sandwiched together

INGREDIENTS:

- 200g (1 1/3 cups) plain flour
- 100g (2/3 cup) cornflour
- ¼ teaspoon salt
- 225g soft butter
- 80g icing sugar
- 1 teaspoon vanilla extract
- 3 lemons, zested

METHOD:

1. Preheat oven to 170°. Line baking trays with baking paper
2. Measure flours and sieve with salt into a bowl
3. Beat chopped, soft butter and sugar in food processor or electric mixer until pale and fluffy. Add finely grated lemon zest and vanilla.
4. Gradually beat in combined flours until mixture just comes together
5. If using food processor, scrape into large bowl
6. Using your hands roll 2 teaspoonful's of dough into balls and place on the baking paper lined baking tray. You should get about 40 ball out of this mixture.
7. Using the back of a fork, flatten and mark the biscuits
8. Bake for 12 minutes or until golden, turning baking trays around halfway to cook evenly.
9. Transfer to a wire cooling rack

TO SERVE:

Serve with a small bowl of lemon butter in middle of plate and a spoon for children to try lemon butter on their biscuit