



# Passionfruit and lemon polenta biscuits

Makes: 25

## INGREDIENTS:

- 150g dairy free spread – we used nutelex but you can use butter.
- 2 tsp lemon rind, finely grated
- 2/3 cup pure icing sugar
- ½ cup polenta
- 1 ¼ cup gluten free flour – sifted

## Icing:

- 1/2 pure icing sugar
- 2 tsp fresh passionfruit pulp
- ½ lemon juice



## METHOD:

1. Preheat the oven to 180c or 160c fan forced
2. Whisk dairy free spread, lemon and icing sugar together until creamy
3. Stir through polenta and flour and mix into a soft dough
4. Roll into generous teaspoon sized balls
5. Place biscuits on to baking paper lined tray and flatten slightly with a fork
6. Bake for 15-18 minutes or until firm
7. Remove from oven and leave on tray for 5 minutes
8. Remove to cooling rack and cool
9. Make icing by mixing pulp and juice into icing sugar until combined and smooth
10. Dollop with icing and set aside to firm