



## **Lemon Biscuits**

2 ½ cups of plain flour  
1 tsp baking powder  
½ tsp baking soda  
½ tsp salt  
240g softened butter  
1 ½ cups caster sugar  
2 eggs at room temperature  
Zest of ½ a lemon  
2 tbsp lemon juice  
1 tsp vanilla extract  
Icing sugar for dusting cookies

1. Line some baking trays with baking paper and preheat oven to 190 degrees Celsius
2. In a medium bowl, sift and combine dry ingredients – flour, baking powder, soda and salt
3. In a large mixing bowl, beat the butter and sugar with an electric beater for approximately 3 minutes on high, until light and fluffy
4. Add eggs, one at a time, and beat until just combined
5. Add lemon juice, zest and vanilla and beat until just combined
6. Then gradually beat in dry ingredients, a little at a time
7. Roll spoonfuls of biscuit dough and place on prepared trays – spaced apart approximately 3cms
8. Bake for 10-12 minutes or until the edges are golden.
9. Remove from oven and let biscuits sit on trays for another 5 minutes before transferring to a wire rack to cool completely.
10. Finally, dust biscuits with icing sugar and store in an airtight container