



COOK

SWEET STUFF

LEMON SHORTBREAD

Preheat oven to 150 degrees.

Place the butter, icing sugar and lemon zest into a cake mixer with paddle attachment. Beat for 5 minutes until creamy and fluffy. Sift the flour and cornflour together. Add to the creamed butter and mix to form a smooth dough.

Lightly flour your bench. Roll out the dough to a rectangle, measuring approximately 25cm x 35cm and 5mm thick. Cut the shortbread into rectangles, and place on a lined baking tray. Sprinkle sugar over shortbread and bake for 25 minutes until lightly golden around the edges.

Remove from oven and cool. Store in an airtight container.

THE INGREDIENTS

250 gm Butter (softened)

1 Cup Icing Sugar

2 Lemons (finely zested)

2 Cups All Purpose Flour

1 Cup Cornflour

¼ Cup Sugar

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