



Lemon & Poppyseed Shortbread Biscuits

Sarah's Servings: 20 Sarah's skill: Easy, Baking time: 20-25 minutes

Ingredients

200g unsalted butter, softened
100g caster sugar
200g plain flour
85g cornflour
1 lemon, zested
3 tbsp Poppyseeds
Caster sugar for decoration.

Method

1. Line two baking trays with baking parchment.
2. In a stand mixer cream the butter and sugar until light and fluffy.
3. Add the flour, cornflour and lemon zest gradually to the butter mixture until it comes together as a soft dough.
4. Add the poppyseeds and mix again until they are fully incorporated.
5. On a floured surface roll the dough out to ½ cm thickness and cut out in 5cm squares or any shape you want (approx 20 biscuits).
6. Place on the prepared trays and chill in the fridge for at least 30 minutes or overnight.
7. When ready to bake Preheat the oven to 180°C (160°C fan).
8. Bake for 20-25 minutes.
9. Remove from oven and sprinkle with some extra caster sugar.
10. Leave to cool for 10 minutes on the trays then transfer to a wire cooling rack.