



## Ingredients

200g unsalted butter, softened  
100g caster sugar  
200g plain flour  
85g cornflour  
1 lemon, zested  
1 orange, zested

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## 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 and cornflour gradually to the butter mixture until it comes together as a soft dough.
4. Add the lemon and orange zest then mix again until fully incorporated.
5. On a floured surface roll the dough out to  $\frac{1}{2}$ cm thickness and cut out approximately 18 biscuits with a 5cm fluted square cutter.
6. Place the biscuits onto the prepared trays and chill in the fridge for at least 30 minutes.
7. Preheat oven to 180°C (160°C fan). Bake for 15-20 minutes.
8. Remove from oven and sprinkle with some extra caster sugar.
9. Leave to cool for 10 minutes on the trays then transfer to a wire cooling rack to cool completely.

# St Clements Shortbread Biscuits