



Lemony butter cookies

Equipment

Scale

Medium bowl

Wooden Spoon

Grater

Juicer

Baking tray

Baking paper

Preheat the oven to 180°C. Line the baking tray with baking paper.

What to do

Task 1 : Measure and combine

Mix soft butter and the icing sugar with a wooden spoon to form a creamy paste. Add lemon zest and lemon juice and mix.

Task 2 : Mix

Tip in flour, egg white and oil and knead with your hands for 5min. If it's too dry, add a little more oil. Leave the dough to rest for 10 min in the fridge.

Task 3 : Form

Make individual balls about walnut size. Gently press the top to flatten (or use a fork to make a ribble pattern). Sprinkle with the poppy seeds.

Task 4 : Bake

Bake in the oven for 12 min. They will stay a light colour, so don't wait for them to get golden!

TIP: Best eaten the same day ;-)

Ingredients

75g butter

75g icing sugar

1 tsp lemon zest

1 tbsp lemon juice

150g plain flour

1 egg white

1 tbsp veg oil

poppy seed to sprinkle



Source: