



MELT IN YOUR MOUTH LEMON COOKIES

Ingredients

- 200g Plain Flour
- 125g Butter
- 50g Caster Sugar
- 1 Large Egg beaten
- 1/2 Tsp Salt
- 1/2 Tsp Vanilla extract
Zest of one medium Lemon
- 3Tbsp Cream Cheese
- 5 Tbsp Icing Sugar
Lemon juice

Prep Time

- Prep: 10 minutes
- Cooking: 15 minutes
- Total 25minutes

Preparation- Makes 15-20

1. Preheat the oven to 175 deg C/
347 deg F
2. Cream the butter and sugar together with a mixer or by hand with a whisk, until light in colour and fluffy.
3. Add the vanilla, lemon zest and 1/3 of your egg at a time, mix to combine in between each addition of egg.
4. When all the egg has been incorporated into the mixture, sieve in the flour and salt.
5. Bring this together using a spatula or your hands. Turn it out onto a surface without flour and just work it until everything is just combined!
6. Flatten the dough out a bit, wrap it in cling film and place in the fridge for 20 minutes until firm and cold to the touch.
7. Once you've taken the dough out of the fridge flour the countertop a little, unwrap the dough and fold in the corners/edges like a parcel.



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8. Roll the dough into a log as smooth as you can and cut the dough into pieces. Roll each piece in your hand to round off the cut edges.

9. Place each biscuit onto a lined baking tray. You can mark the biscuits with a fork just for some finesse and bake for 25 to 30 minutes until the edges are golden.

10. Remove from the oven and while they are cooling you can start the lemon glaze.

11. In a small bowl mix icing sugar and cream cheese with a fork or whisk until combined

12. Add in a squeeze of lemon juice and mix and repeat until you have reached your desired consistency!

13. Drizzle this all over your freshly baked biscuits and you can allow them to either cool completely or if you have zero restraint like me, devour them whilst they are still warm.

Enjoy x