



CHRISTMAS LEMON & ROSEMARY BISCUITS



INGREDIENTS

- 250g butter, cubed and softened
- $\frac{3}{4}$ cup white sugar (165g) plus extra for sprinkling
- 1 egg yolk
- 2 $\frac{1}{4}$ cups plain flour (335g)
- 1 heaped tbsp rosemary, finely chopped (30cm length rosemary sprig)
- 1 lemon rind, finely grated

FROM THE GARDEN

- Rosemary
- Lemon

EQUIPMENT

- Baking trays
- Measuring spoons
- Citrus grater
- Sharp knives
- Chopping boards
- Electric mixer
- Large bowl
- Rolling pin
- Biscuit cutters
- Cooling racks

INSTRUCTIONS

1. Preheat oven to 170°C. Line baking trays with non-stick baking paper.

Dough

2. In a large bowl, beat butter and sugar with an electric mixer for about 1 minute until pale and creamy.
3. Beat in the egg yolk, rosemary and lemon until just combined.
4. Add the flour and mix with a wooden spoon to form a dough. Shape into a ball and cover with plastic wrap and place in fridge for 30 minutes to rest.

Biscuits Christmas shapes

5. Between 2 layers of baking paper, lightly floured dough and roll out until 4mm thick.
6. Using Christmas biscuit cutters, cut out shapes and place on lined trays. Re-rolling and cutting dough trimmings as you go.
7. Sprinkle the biscuits with some extra sugar and bake in the oven for 12-15 minutes or until golden.
8. Set aside for a few minutes before transferring to a wire rack to cool completely.