



Lemon drop biscuits

250g unsalted butter, at room temperature

1/3 cup icing sugar

1 tsp. vanilla extract

2 lemons, zested and juiced

1 cup plain flour

3/4 cup cornflour

1 cup icing sugar, extra

Preheat oven to 160C and line two oven trays with baking paper. Chop butter into cubes and add to the bowl of an electric mixer with icing sugar. Cream until the mixture is pale and fluffy. Now add the vanilla and half of the lemon zest and beat for another few seconds. Sift the flour and cornflour into the bowl and mix with a wooden spoon until it comes together in a dough. This will take a little muscle and a few minutes to happen. Use a tablespoon to measure out the mixture and roll into balls. Place balls on oven trays spaced at least 5cms apart. Bake for 15-17mins or until you can see that the bottoms are turning golden. Don't touch them though as they are very delicate at this point. You'll be able to see the golden edges around the bottom of the biscuit without lifting them. Remove from oven and cool for 10mins on trays before gently transferring them to a wire rack to cool completely.

For icing, combine the extra icing sugar with 1 tablespoons lemon juice and remaining zest. Mix icing together and add up to another 1 tablespoon of lemon juice until the icing mixture is runny but not too thin. Very carefully dip the domed top of each biscuit into the icing and place back on the wire rack. Excess icing will drip through and leave you with a beautifully fine shell of lemon icing on each biscuit.

Recipe source : Julie Goodwin's Gather