



CHEF ROCK'S GLAZED LEMON SHORTBREAD BISCUITS

INGREDIENTS

Unsalted butter	225 g (1 cup)
Sugar	70 g (¾ cup)
Vanilla paste	3 g (1 tsp)
Lemon zest	1 g (1 lemon zest)
Eggs	1
Salt	2 g (½ tsp)
Baking powder	3 g (½ tsp)
All purpose flour	280 g (2 ½ cups)

For the lemon glaze

Icing sugar	165 g (1 cup)
Lemon juice	30 g (2 tbsp)
Candied lemon (optional)	

METHOD

1. Preheat oven to 338°F (170°C). Place the butter and sugar in a bowl with a paddle attachment and combine until the butter and sugar has blended.
2. Add in the vanilla paste and lemon zest followed by the egg and dry ingredients and mix until the shortbread comes together.
3. Lightly dust the table with flour and roll the biscuit dough into a sausage shape 35 mm in diameter.
4. Cut the length of the biscuit dough into 10 mm sections. Roll each piece into a ball and flatten into a disc on a lined tray.
5. Leave approximately 20 mm in between each disc and place the tray in the fridge for 10 minutes before baking.
6. Bake at 338°F for 10-12 minutes until a light golden brown colour.
7. **For the lemon glaze:** Place the icing sugar in a bowl and stir through the lemon juice. Once combined, dip the top of each biscuit into the icing and leave at room temperature for the icing to set. Place candied lemon on top.

