

Lemon and Poppy Seed Shortbread

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These are wonderfully zesty and a fantastic take on a traditional shortbread biscuit.

Ingredients:

200g flour
170g butter
60g icing sugar
1 tbsp. brown sugar
1 tbsp. poppy seeds
1 tbsp. lemon juice
½ tbsp. lemon zest

Directions:

1. Preheat the oven to 170C/gas mark 3.
2. Beat the butter and sugars together until smooth and creamy. Stir in the poppy seeds and lemon juice.
3. Add the flour and the lemon zest into the mixture and stir lightly until well combined.
4. Roll the dough out and cut into wedges.
5. Bake in the oven for around 20 to 25 minutes and serve!

Variations:

You could make these into orange biscuits instead, simply omit the lemon and use the same quantities of orange juice and zest.

Author: Laura Young