

Lemon and Poppy Seed Shortbread Cookies

Equipment needed	Ingredients
<ul style="list-style-type: none">• Mix Master• Citrus juicer• Sieve• Measuring cups and spoons• Scales• Spatula• Rolling pin• Glad wrap• Baking tray and baking paper• Easter Egg cookie cutter	<ul style="list-style-type: none">○ 100 g (7 tablespoons) Unsalted Butter - soft○ 30 g (1/4 cup) Icing Sugar - or Powdered Sugar○ 3 Egg Yolks - at room temperature○ Zest of 1 small lemon)○ 1 tbsp Lemon Juice○ 175 g (1 cup + 2 tablespoons) Plain Flour○ 1/2 tsp. Baking Powder○ 1 pinch Salt○ 20 g (2 tablespoons) Poppy Seed

What to do

- Place the soft Butter and Icing Sugar in the bowl of your mixer, and cream them together using with the paddle/flat beater attachment for at least 5 minutes on medium speed. It needs to look pale, fluffy and have increased in volume.
- Add the Egg Yolks one at the time, beaten well between each addition.
- Pour in the Lemon Juice and Lemon Zest and mix for a few seconds to combine.
- Sift in the Flour, Baking Powder and Salt. Mix until the dough starts to come together, stopping to scrap the edges of the bowl if required, then add the Poppy Seeds.
- Transfer the dough over a sheet of baking paper, bring it together into a ball and gently press on it to flatten it. Cover with a second sheet of baking paper and roll into the desired thickness with a rolling pin.
- Place in the fridge to rest for 10 to 15 minutes.
- Preheat the oven on 160'C/325'F.
- Remove the top sheet of baking paper and use a Cookie Cutter to shape the shortbread. Use an offset spatula to transfer the cookies on a flat baking tray.
- Bake for 10 to 15 minutes, depending on the thickness of the cookies, or until the edges start to turn golden brown.

Clean up 😊