

Lemon and Basil Shortbread

Season: Autumn

Type: Dessert

Serves: 30 tastings

From the garden: Basil

Class focus: Rolling and shaping cookie dough



Equipment:

Kitchen Aid mixer
Kitchen scale
Chopping board and knife
Measuring cups
Measuring spoons
Grater x 1
Juicer x 1
Baking tray x 2
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

280g butter (softened)
¾ cup icing sugar
1 sprig basil (leaves only, minced)
Zest & juice of ½ lemon
¼ teaspoon baking soda

2 ½ cups plain flour

What to do:

1. Wash the lemon and basil.
2. Heat oven to 160C.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients **except** flour in the Kitchen Aid mixing bowl, beat until light and fluffy.
5. Add flour and continue beating on low speed until just incorporated, do not over work.
6. Roll one tablespoon of dough into a ball and flatten with your fingers. Repeat.
7. Place them on the lined baking trays.
8. Bake for 16 minutes or until lightly golden.
9. Serve into 5 large serving plates with a kitchen tong in each.

For vegan or dairy intolerance option:

Use Nuttelex.

For gluten free option:

Use gluten free plain flour.