

Lemon and Mint Shortbread

Season: Summer

Type: Dessert

Serves: 32 tastings

From the garden: Lemon & mint

Class focus: Rolling and shaping cookie dough



Equipment:	Ingredients:
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	280g butter (softened using microwave) ¾ cup icing sugar 3 sprigs mint (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 mint.
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.