

# Chewy Lemon Biscuits

**Type:** Sweet **Serves:** 36 cookies **Recipe source:** Patent and The Pantry  
**From the Garden:** Lemons, eggs

EQUIPMENT:	INGREDIENTS:
Electric mixer	2 3/4 cups all-purpose flour
Teaspoon and Cup Measures	1 teaspoon baking soda
2 cookie sheets	1/2 teaspoon baking powder
Small bowl	1/2 teaspoon salt
	240g butter, softened
	1 1/2 cups white sugar
	1 egg
	1/2 teaspoon vanilla extract
	zest of one large lemon
	4 tablespoons fresh lemon juice
	Extra sugar for rolling

## What to do:

1. Preheat oven to 180 deg C. Line cookie sheets with baking paper.
2. In a small bowl stir together flour, baking soda, baking powder and salt.
3. Put butter and sugar in the stainless mixmaster bowl and beat until light and fluffy . Slow mixer down and add in egg, vanilla, lemon zest and juice.
4. Add in dry ingredients, beating slowly until just combined. Roll rounded spoonfuls of dough into balls and then roll in sugar. Place on lined cookie sheets, about 3cm apart.
5. Bake for 8 to 10 minutes. *(Mine needed barely 8 minutes; they were not yet golden but I wanted them still pale and tender.)* Remove from oven and let stand on cookie sheet for 2 minutes before removing to cool on racks.