

Sablés au Citron

Lemon Butter Cookies

Ingredients:

1 kg plain flour
6 large eggs
The finely grated zest of 4 lemons
200g-220g granulated sugar
2 teaspoons baking powder
1/4 litre sunflower oil / vegetable oil

Method:

1. In a large bowl, beat the eggs & the oil.
2. Add the baking powder & lemon zest & slowly add the flour, mixing the ingredients with your hands until a dough forms. You will probably not need all of the flour.
3. Once you have a firm dough, you can shape into small flat rounds.(roll into a sausage shape and cut into pieces).
4. Place on a tray & bake for 20 minutes. The cookies should be pale but hard when tapped.
5. When cool, dust with icing sugar.

Freeze for up to 6 months or store for up to 2 weeks.

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