**LEMON AND ROSEMARY SHORTBREAD**

**Ingredients**
450g unsalted butter
230g icing sugar
440g plain flour
160g rice flour
1/2 tsp salt
1 tsp vanilla extract

🍋 add ins:
- 4 tsp finely grated lemon zest
- 3 tsp finely chopped rosemary

**Method**

1. Cream the butter, icing sugar in a stand mixer for 3-4 minutes, until pale. If making a flavoured shortbread, add the add ins while creaming. Add the vanilla and beat to combine.

2. Mix together the flour, rice flour and salt and gradually add it to the butter mixture. Beat until just combined.

3. Pile the dough onto a piece of plastic wrap and flatten into a large disc. Cover with plastic wrap and place in the fridge for at least an hour to firm up.

4. Once firm, remove from the fridge and roll out**\*** to ~0.5cm and, using a cutter, cut into desired shapes**\*\***. Place onto a tray lined with baking paper and into the freezer for 15-30 minutes. See Notes

5. Preheat the oven for 140C and place the frozen dough into the oven and cook for ~10-12 minutes or until golden brown.

6. Allow to cool slightly on the tray then transfer to a wire rack.
7. Once cooled, we can package them in bags and seal the folded edge with some tape.

Notes

**\*Your volunteer can help with the rolling as it is important to roll it out to the correct thickness evenly, this helps to cook the biscuits in the stated time.**

**\*\*Keep the shapes similar. Round or square and 4cm wide. Use a fork to prick each biscuit twice.**