kaaffir lime leaves short-bread

Equipment:
Electric beaters OR kitchen aid, bowl, measuring cup, 2 greased oven trays, lifter, wire cooling racks, small rolling pins

Ingredients:
¾ cup castor sugar, lemon zest & lime leaf mix
250 gms unsalted butter, softened
2 cups plain flour
pinch salt
a little extra flour for rolling

method:
Turn oven on to 160c, fan forced.
Your dough has been made.
Roll out the dough on a LIGHTLY floured bench to 1cm thickness, then cut into shapes with a biscuit cutter.
Place on to the baking trays, and sprinkle with a little lemon & lime sugar.
Bake for 15-20 minutes until pale golden.
Remove from oven and cool on racks.

Make dough for the next class.
Cream butter and lemon/lime leaf sugar until light and fluffy.
Gradually add sifted flour and salt, mixing to a soft dough. Wrap in a plastic bag and refrigerate for 1 hour.