

# kaffir 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:**

$\frac{3}{4}$  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.