Posted on 26 June 2014

by Liz Robb

Lemon and Sultana Biscuits



Ingredients

200g self raising flour
100g golden caster sugar
100g butter
1 lemon
1 egg
65g sultanas
Icing sugar

Preparation

1. 1. Preheat the oven to 180 degrees, 160 degrees fan oven.
2. 2. Sieve the flour into a large bowl, add the sugar and mix together.
3. 3. Cut the slightly softened butter into small pieces and add to the flour and sugar, rubbing it in well.
4. 4. Take the zest of the lemon and stir it into the mixture.
5. 5. Beat the egg in a small bowl then stir it into the mixture.
6. 6. Add the juice of the lemon a little at a time, beating it into the mixture. You may not need all of the juice if the lemon is large
7. you want the mixture to be stiff and not too wet.
8. 7. Sprinkle in the sultanas and mix in until they are evenly distributed.
9. 8. Bring the dough together with floured hands and roll it out on a lightly floured surface, as thinly as you can. Cut into biscuits with a circular cutter.
10. 9. Line baking sheets with baking parchment and lift the biscuits onto it, spacing them out. Bake in the preheated oven for 15 - 18 minutes, until the biscuits are a pale brown and the edges are turning golden brown.
11. 10. After a couple of minutes, transfer the biscuits onto a wire rack to cool. Sprinkle icing sugar lightly over each biscuit.
12. These biscuits are really delicious when just baked, but will keep well in an airtight container.

Cooks Note