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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 7. you want the mixture to be stiff and not too wet.
- 8 8. Sprinkle in the sultanas and mix in until they are evenly distributed.
- 9 9. 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 10. 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 11. After a couple of minutes, transfer the biscuits onto a wire rack to cool. Sprinkle icing sugar lightly over each biscuit.
- 12 12. These biscuits are really delicious when just baked, but will keep well in an airtight container.

Cooks Note