



## Lemon Shortbread Biscuits



These lemon shortbread biscuits create the perfect base for cheesecakes, especially the BK Blueberry and Lemon cheesecake. This is a larger batch of biscuits, so if in fact you do use some for a base, then you get an extra batch of biscuits!



**Prep**  
15m



**Cook**  
18m



**Serves**  
24

### Ingredients

- 250 g unsalted butter
- 130 g caster sugar
- zest of 3 lemons
- 2 tsp vanilla liqueur (or vanilla extract)
- 2 cups plain flour
- 1 tsp salt

### Method

**Preheat** the oven to 160°C.

**Beat together** the butter and caster sugar on medium for 2 minutes. Scrape the sides of the bowl with a rubber spatula and beat again on high for 3 minutes.

**Add** the lemon zest and vanilla liqueur and beat until combined.

**Beat** on low and gradually add the flour and salt. Beat for another 2 minutes.

**Wrap** the dough in Gladwrap and roll out, this should resemble into a log. The log needs to be around 30cm long and 4 cm thick. Place into the fridge for 1 hour and 30 minutes.

**Remove** the dough from the fridge and cut the dough into 24 individual biscuits about 1-2 cm thick. Place the biscuits on 2 trays lined with baking paper.

**Bake** for 16-18 minutes until lightly brown. Halfway through the baking time, rotate the two baking trays 180 degrees so the biscuits bake evenly.

**Remove** from the oven and leave to cool.

The biscuits can be stored in an air tight container for a couple of days at room temperature or a couple of weeks in the freezer.