Chewy Lemon Biscuits

Type: Sweet
Serves: 36 cookies
Recipe source: Patent and The Pantry From the Garden: Lemons, eggs

EQUIPMENT:
Electric mixer
Teaspoon and Cup Measures
2 cookie sheets
Small bowl

INGREDIENTS:
2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
240g butter, softened
1 1/2 cups white sugar
1 egg
1/2 teaspoon vanilla extract
zest of one large lemon
4 tablespoons fresh lemon juice
Extra sugar for rolling

What to do:

1. Preheat oven to 180 deg C. Line cookie sheets with baking paper.
2. In a small bowl stir together flour, baking soda, baking powder and salt.
3. Put butter and sugar in the stainless mixmaster bowl and beat until light and fluffy. Slow mixer down and add in egg, vanilla, lemon zest and juice.
4. Add in dry ingredients, beating slowly until just combined. Roll rounded spoonfuls of dough into balls and then roll in sugar. Place on lined cookie sheets, about 3cm apart.
5. Bake for 8 to 10 minutes. (Mine needed barely 8 minutes; they were not yet golden but I wanted them still pale and tender.) Remove from oven and let stand on cookie sheet for 2 minutes before removing to cool on racks.