

Almond & Lemon Biscuits

100g (4oz) Ground Almonds
100g (4oz) Caster Sugar
100g (4oz) Butter (room temperature)
100g (4oz) Plain Flour
1 pinch of Salt
1 tsp Almond Extract
Zest of two Lemons

Method

1. Preheat oven to 175c and grease/line a baking sheet.
2. Cream Butter, Sugar & Almond Extract together.
3. Fold in Ground Almonds, Lemon Zest, Flour and Salt and mix until a firm dough is formed
4. Roll out dough and use cookie cutters to the desired size and shape and decorate with almonds
5. Bake for between 8 - 12 minutes, depending on the size, or until lightly browned.