

Aniseed Lemon Myrtle Shortbreads.

Ingredients: 250g unsalted butter, at room temperature 250g castor sugar 4 egg yolks 1 teaspoon Aniseed lemon Myrtle 400g plain flour	Equipment: Measuring scales Kitchen aid Measuring spoons Green chopping board Large Kitchen knife Baking paper Baking trays Small mixing bowl
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Method:

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| <ol style="list-style-type: none">1. Pre heat the oven 180c.2. Beat the butter and sugar together using the kitchen aid until pale and creamy. Separate the egg yolks from the whites. Gradually add the egg yolks and Aniseed lemon Myrtle.3. Gradually mix in the flour to form a soft dough.4. Roll the dough into two long sausage shapes, about 5cm round. Cover with cling wrap and place in the fridge to chill, about 15minutes.5. Slice biscuit dough across ways about 5mm thick.6. Transfer to biscuit baking trays lined with baking paper. | <ol style="list-style-type: none">7. Bake 10- 12 minutes until lightly browned. Leave to cool on the baking sheets.8. Serve along with billy tea. |
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