# Zesty Lemon Butter Shortbread Thins

## Ingredients

115g Stork

4 tbsp dark brown sugar

1 whole lemon zest

1 tsp lemon juice

¼ tsp vanilla extract

215g plain flour

¼ tsp salt

Extra flour for rolling

## Equipment

Bowl

Wooden spoon

Chopping board

Sieve

Grater

Juicer

Knife

Rolling pin

Cutters

Baking tray

Cooling rack

Measuring spoons

Spatula

## Method

Turn oven onto 170 degrees

Weigh the stork into the bowl and then add 4 tbsp dark brown sugar. Cream the butter and sugar with a spatula until light and fluffy (you will not feel the grittiness of the sugar anymore.)

Wash the lemon, on the chopping board grate the lemon using the small side of the grater. (Stop once you have grated the yellow skin.) Cut the lemon in half and the squeeze it on the juicer.

Mix well all of lemon zest, 1 tsp of the juice and ¼ tsp vanilla extract into the butter mixture.

Put the sieve on the bowl, place on the scales and zero, weigh the flour. Sieve the flour and salt together into the mixture and blend well until all mixed together.

Flour the work surface and the rolling pin and roll the mixture out until it is about 5mm thick.

Cut it out using a 5cm cutter and place on a baking tray. Reroll scraps and repeat. Remember to ensure they are all the same thickness!

Bake for 20 – 25 minutes until cookies are golden. Leave to stand for 2 minutes and then cool on a cooling rack.