

# Lemon Zesty Cookies

ANNA FULHAM

## ingredients

- 100g (1/2 cup) caster sugar
- 100g plain flour
- 140g soft butter
- 80g Oats (blitzed into a flour in a food processor or “nutribullet”)
- Lemon zest first, then squeeze out the juice
- About 3 tablespoons Icing sugar

## directions

First preheat the oven to 170C and wash your hands

With a mixer (or wooden spoon) cream together the butter and sugar till pale and fluffy.

Add  $\frac{3}{4}$  of the lemon zest (the rest is to sprinkle on top of the iced cookies when they're cooled).

Now add the ground oats and flour and combine to make a dough. Roll the dough into a log using parchment paper and chill in the fridge for about 30 minutes.

Now unwrap the dough (you can use the parchment paper for your baking sheet).

Slice the log into 1 cm thick rounds and place face down onto your baking sheet.

Bake in the oven for 15 minutes or until golden brown.

Whilst they're cooling make the icing. Add the icing sugar to the lemon juice and stir to make a drizzle-consistency. Once cooled you can decorate the cookies with the icing and sprinkle on the remaining lemon zest.

TIME: 60 MINUTES

PORTIONS: 15-18 COOKIES