

Italian Lemon Cookies (Frollini al Limone)

(Makes approx. 30 cookies)

<p>Equipment:</p> <p>Bowls – 2 medium Scales Citrus juicer & jug Microplane grater Small knife Whisk Chopping board 1-2 Baking trays Butter knife Measuring spoons Cookie cutters Metal spoon</p>	<p>Ingredients:</p> <p>400g white rice flour Pinch of salt Juice and zest of 1 lemon 200g light brown sugar 2 tsp Limoncello or lemon mineral water 200g butter 4 eggs</p>
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What to do:

- Weigh and measure ingredients according to the ingredient list.
- Using a micro-plane grater, grate the zest from the lemon. Set aside.
- In a medium sized bowl, mix the rice flour with a pinch of salt and set aside.
- Whisk together the lemon juice, zest and sugar in another medium sized bowl.
- Add the Limoncello, butter and the eggs (or egg replacer if using).
- Add the flour and bring the mixture together with a metal spoon or butter knife.
- Form a loaf and let stand for 15-20 minutes, covered with a clean tea-towel.
- Roll out the pastry (no thinner than 5mm) and cut desired cookie shapes. We will need around 30.
- Line a baking tray with baking paper and bake cookies at 180° for 15 minutes.