



Food Explorers Lemon Biscuits

Makes 25 biscuits

Ingredients

330g plain flour
220g margarine
25g golden syrup
140g sugar
2 tsp baking powder
2 tsp bicarbonate of soda
1 lemon

Method

1. Preheat your oven to 180°C (160°C fan).
2. Sieve flour, baking powder and bicarb.
3. Rub in the margarine.
4. Add sugar, syrup, lemon zest and juice – mix well.
5. Roll into sausage shapes and divide into 25 equal pieces.
6. Bake for 15 mins until golden brown.

