



LEMON BISCUITS (DAIRY FREE)

Season: All year
From the garden: Lemons
Type: Baking
Difficulty: Easy
Country of origin:
Serves: 30 small biscuits
Source: veggieinspired.com

Equipment

- *knife
- *lemon juicer
- *lemon zester
- *bowls
- *mixing spoon
- *measuring cup and spoons
- *baking tray

Ingredients

- *2 cups plain flour
- *1 tsp baking soda
- *pinch of salt
- *zest of 1 lemon
- * $\frac{1}{3}$ cup fresh lemon juice (from 2-3 lemons)
- * $\frac{1}{2}$ cup sugar
- * $\frac{1}{4}$ cup honey or maple syrup
- * $\frac{1}{2}$ tsp vanilla extract
- * $\frac{1}{3}$ cup vegetable or coconut oil

Method

1. preheat oven to 180 degrees
2. zest one of the lemons and put the zest in a bowl
3. cut the lemons in half and juice them to get $\frac{1}{3}$ of a cup of lemon juice

- 4.add the the oil, honey and vanilla to the lemon juice and mix
- 5.add the flour, baking soda, sugar and salt into another bowl and mix
6. mix the dry ingredients with the wet ingredients to form a soft dough
7. with wet hands, shape the dough into small balls and place on a lightly oiled baking tray
7. bake for 12-15 minutes, until puffed up and lightly browned
8. dust with icing sugar (optional)

Notes:

Skills: measuring, *mixing*, *citrus juicing*