

Lemon Star Biscuits



Ingredients:

1 Quantity Vanilla Shortbread Dough
(See Below), with the finely grated zest of
1 lemon added to the flour

To decorate

1 tbsp Lightly Beaten Egg White

1 tbsp Lemon Juice

200g Icing Sugar

100g Tropical Dried Fruits, such as mangoes,
pineapple

and papaya, chopped

50g Dried Cranberries, chopped

small Handful Silver Ball

Ribbon, for hanging on the tree

Directions:

1. Preheat the oven to 180C/ gas 4/fan
160C and grease 2 large baking sheets.

Roll out the dough to a thickness of about 5mm/ $\frac{1}{4}$ in and cut out star biscuits
using a 10cm cutter. Re-roll the trimmings make more biscuits.

2. With a skewer, make a small hole 1cm/ $\frac{1}{2}$ in from a point on each star - this is
for hanging the biscuits. Bake for 18-20 minutes until turning pale golden around
the edges, then transfer to a wire rack to cool. (If the holes have filled in during
baking, re-make them with the skewer while the biscuits are still hot.)

3. Put the egg white and lemon juice in a bowl and beat in the icing sugar to
make a smooth icing. Using a small palette knife, spread it generously over the
biscuits to about 5mm/ $\frac{1}{4}$ in from the edges.

4. Mix the fruits, then scatter them in the middle of the icing with some silver
balls. Leave for at least 2 hours to set. Thread with ribbon just before you hang
them and eat within 24 hours. They will keep fresh for up to 1 week stored in an
airtight tin.

Nutrition:

Prep Time: 30 min **Cooking Time:** 20 min



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