



WINE AND OLIVE ESTATE

LEMON AND THYME OLIVE OIL BISCUITS

RECIPE 19/98

What you will need:

250ml castor sugar

30ml lemon zest

500ml flour

5ml baking powder

2ml bicarbonate of soda

2ml salt

15ml chopped fresh lemon thyme

160ml **Morgenster Lemon Enhanced** Extra Virgin Olive Oil

2 eggs

2ml almond essence

30ml fresh lemon juice

extra castor sugar for topping

How to prepare:

In the bowl of a mixer, combine the sugar and lemon zest.

Rub the zest into the sugar until evenly moistened and aromatic.

Set aside to infuse for a few minutes.

Sift the flour, baking powder, bicarbonate of soda and salt. Add the thyme and set aside.

Combine the olive oil, eggs, essence and lemon juice and whisk well.

Add the lemon-sugar mixture. Beat for 3 to 5 minutes until thick.

Add the dry ingredients and beat until just combined.

Cover and refrigerate for at least 1 hour.

Preheat the oven to 180°C. Line a baking sheet with non-stick baking paper.

For each cookie, roll spoonfuls of the mixture, which is quite soft, into balls and place on to prepared baking sheets.

Butter the bottom of a glass and dip the glass in the extra castor sugar.

Press each cookie with the sugared glass to flatten slightly.

Bake for 10 to 12 minutes until cookies have puffed up slightly but still look pale.

Cool on the baking tray.

Recipe supplied by The Star, Angela Day.