



Sunshine Lemon-Drop Cookies

Ingredients:

75g self raising flour

75g lemon curd

1 medium egg

Optional:

1 tbsp icing sugar

Instructions:

- Set oven to 170C,
- Mix lemon curd and egg in a bowl.
- Beat together well with a fork until well combined (keep going it might take a while)
- Add flour a bit at a time and continue to beat in to a dough.
- Grease a baking tray or oven proof plate with a bit of butter
- Lightly flour your worktop
- Knead dough a bit on the worktop
- Cut dough into 8 even pieces.
- Roll each into a smooth ball and press with your thumb to flatten it out lightly. They expand so leave gaps between them.
- Bake for 14 minutes. If using icing sugar dust while still hot!

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- Enjoy. You can freeze them but why would you do that? They also last 5 days in the fridge (yeah whatever)
- Please post your results on the Woodley & Bredbury Mutual Aid Covid-19 group to encourage others to get involved.