




Lemon Ring Biscuits



Serves 2



Equipment



Mixing bowl



Measuring cups



Measuring spoons



Whisk



Grater



Butter knife



2 small bowls



Wooden spoon



Baking tray

Ingredients

2 eggs



½ lemon zest



1 tbsp lemon juice



½ tbsp vanilla extract



¼ cup of butter



1 tsp baking powder



1 cup of sugar



2 cups of self- raising flour



4 tbsp icing sugar



½ lemon juice



Sprinkles





Method:

1. Grate the lemon zest



2. Mix egg, lemon zest, lemon juice, vanilla extract and butter



3. Add sugar, baking powder and flour and mix well



4. Knead the dough



5. Cut a small piece of dough and roll it



6. Cut the baton in two



7. Twist the batons



8. Make a ring



9. Bake in the oven for 20 minutes at 180 degrees





Glazing

1. Mix icing sugar and lemon juice



2. Dip the rings in the icing



3. Add sprinkles on top



<https://www.youtube.com/shorts/s6VUvFP33o4>