



## Lime & Ginger Shortbread Biscuits

Sarah's servings: 20, Sarah's skill: Easy, Baking time: 15-20 mins

### Ingredients

200g Butter  
100g Caster Sugar  
200g Plain Flour  
85g Cornflour  
Pinch of salt  
Zest of 2 Limes  
3 Pieces Chopped Stem Ginger  
Extra caster sugar for decoration.

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### Method

- Line two baking trays with baking parchment.
- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour and salt gradually to the butter mixture until it comes together as a soft dough.
- Add the chopped stem ginger and lime zest then mix again until fully incorporated.
- On a floured surface roll the dough out to 1/2 cm thickness and cut out into shapes (approx 20 biscuits). I used a 5cm square cutter.
- Place the biscuits onto the prepared trays and chill in the fridge for about 30 minutes.
- Preheat oven to 180 degrees centigrade (160 fan).
- Take the biscuits out of the fridge and bake for 15-20 minutes.
- Remove from oven and sprinkle with some extra caster sugar. Leave to cool slightly on the trays then transfer to a baking tray.