

Orange Zest Biscuits

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These buttery biscuits are full of zingy orange flavour and are a real cinch to make. It helps for you to have orange juice in the fridge and oranges in the fruit bowl, as all you need is 1/2 tbsp. of zest. Just take the zest from one of the oranges in the fruit bowl and it will keep just as long as the rest of the oranges.

Ingredients:

240g plain flour
200g caster sugar
175g melted butter
60ml orange juice
1 egg
2 tsp. baking powder
1/2 tbsp. orange zest
Pinch of salt

Directions:

1. Mix the melted butter with the sugar and orange juice and then let the mixture cool for five minutes.
2. Beat the egg into the mixture and then stir in the baking powder, salt and orange zest.
3. Stir in the flour bit by bit until fully combined.
4. Cover the biscuit dough and put into the fridge for an hour.
5. Heat the oven to 180C, roll the dough into balls and place onto baking trays.
6. Bake the biscuits for 10-12 minutes or until golden.

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