

Kiwi Organics Cookbook

lemon shortbread

ingredients

- 250g butter, softened but not melted
- 1 ½ cups Kiwi Organics corn flour
- ½ cup Kiwi Organics rice flour
- ½ cup icing sugar
- 1 teaspoon grated lemon rind

Mix butter and sugar in a food processor until creamy.

Add remaining ingredients and mix until smooth and well combined.

Cover and refrigerate for 30 minutes. Roll dough on a Kiwi Organics corn flour dusted surface to a 1cm thickness. Cut into fingers or shapes and prick with a fork.

Bake at 150°C for 25-30 minutes until pale but crisp (longer slower baking is the trick with shortbread). Cool on a wire rack and store in an airtight container.

