



**Miele**

# Lemon myrtle shortbread

By Miele

**10 minutes**

Preparation time

**25 minutes**

Cooking time

**Makes 40**

Serves

## INGREDIENTS

500 g (3 ½ cups) plain flour  
120 g (¾ cup) icing sugar, plus extra  
for dusting  
375 g butter, softened  
1 lemon, zested  
½ tsp dried ground lemon myrtle

## Miele accessories

Baking trays

## METHOD

1. Place the ingredients into a large bowl. Rub in the butter to form a breadcrumb like mixture, then gently knead to form a soft dough.
2. Form into a large rectangular shape, wrap in cling wrap and chill in the fridge for 1 hour.
3. Roll the dough to 1 cm thickness and cut into shapes using a 6 cm round cutter, or cutter of your choice. Place the cookies onto 2 baking trays.
4. Place the baking trays into the oven on shelf levels 2 and 4 and bake for 15 minutes on Fan Plus at 160°C until cooked on the base and lightly golden.
5. Cool and lightly dust the cookies with extra icing sugar.

## **Alternative flavour combinations**

### **Pistachio and cranberry**

- Remove the lemon myrtle and add ½ cup chopped pistachios and ½ cup raisins.

### **Orange**

- Substitute the lemon myrtle and lemon zest with the zest of 2 oranges.

### **Chocolate chunk**

- Remove the lemon myrtle and lemon zest and fold through ½ cup roughly chopped good quality chocolate.

### **White chocolate and raspberry**

- Remove the lemon myrtle and lemon zest and fold through ¼ cup roughly chopped good quality white chocolate and 2 tbsp freeze dried raspberries.

## **Hints and tips**

- To conserve energy, you can cook this recipe without preheating the oven thanks to Miele's quick heat up times.
- Our baking trays do not need to be lined in most recipes due to Miele's non-stick PerfectClean finish.