



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 (½ cup) icing sugar, plus extra for
dusting

375 g butter, softened

1 lemon, zested

½ tsp dried ground lemon myrtle

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 refrigerator 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.
- Substitute the lemon zest with the zest of 2 oranges and omit the lemon myrtle to make orange shortbreads.