Fresh from the garden: Lemons

Equipment:
- Baking trays
- Baking paper
- Electric mixer
- Metric measures
- Scales
- Sifter
- Zester

Ingredients:
- 150 grams unsalted butter, softened
- 1 cup caster sugar
- 1 egg
- 2 cups plain flour
- 1 teaspoon baking powder
- 1 Tablespoon poppy seeds
- 1 Tablespoon finely lemon zest
- 1 Tablespoon lemon juice
- Icing sugar for dusting

What to do:

Preheat oven to 180 C.

Line 3 trays with baking paper.

Using an electric mixer, beat butter and sugar until pale and creamy.

Add egg. Beat to combine.

Sift flour and baking powder over butter mixture.

Add poppy seeds, lemon rind and lemon juice. Stir to combine.

Roll level tablespoons of mixture into balls. Place balls 5cm apart on prepared trays.

Bake for 12 – 15 minutes or until light golden.

Cool on trays for 5 minutes before serving.

Dust with icing sugar.

Makes approximately 30