**Orange and Poppyseed Biscuits**

**Difficulty:** Easy

**Fresh from the garden: Oranges**

**Equipment:**
- Baking trays
- Mixer
- 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 orange zest
- 1 Tablespoon orange juice
- Icing sugar for dusting

**What to do:**

Preheat oven to 180C

Line 3 trays with baking paper.

Using a 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, orange zest and orange juice. Stir to combine.

Using clean hands roll level tablespoons of mixture into balls. Place balls 5 cm apart on prepared trays.

Bake for 12-15 minutes or until light brown. Cool on trays for 5 minutes.

Dust with icing sugar.

**Notes:** Makes approx 30