

## Gluten Free Select Lemon Shortbread



### Preparation time

30 minutes



### Cooking time

40 minutes



### Makes

16

### Recipe Description

A fruity twist to the traditional Scottish recipe.

### Ingredients

150g Glutafin Gluten Free Select Multipurpose White Mix | Glutafin  
110g softened butter  
50g caster sugar  
50g ground rice  
Zest of 2 Lemons  
1 tbsp caster sugar for serving

### Additional Equipment

Electric whisk

### Method

1. Cream the butter and caster sugar together with an electric whisk until pale in colour, light and fluffy.
2. Gradually stir in the remaining ingredients and draw the mixture together by hand into a ball.
3. Pre-heat oven to 130°C/ Gas mark 2
4. Press into a 20cm greased and lined round tray.
5. Bake until pale straw in colour. Leave in the container for 5 minutes and then mark into pieces using a sharp knife.
6. Rest the tin on a cool tray and leave until cold, before removing from the tin. Dredge with caster sugar before serving.