

SHORTBREAD COOKIE

INGREDIENTS:

2 cups (260 g) all-purpose flour
1/4 teaspoon (2 g) of salt
1 cup (2 sticks) (226 g) of room temperature unsalted butter
1/2 cup (60 g) powdered sugar
1 teaspoon (4 g) vanilla extract
Yellow and/or pink gel food coloring

INSTRUCTIONS:

1. In a separate bowl sift the flour with the salt. Set aside.
2. In the bowl of your stand mixer (or with a hand mixer) on medium speed beat the butter until smooth, creamy and fluffy (about 2 minutes). Add the sugar and beat on medium speed until smooth (about 2 minutes).
3. Beat in the vanilla extract.
4. Mix in the food coloring of your choice.
5. Gently stir in the flour mixture until just incorporated. Do not overwork the dough or the cookies will be tough. Shortbread should melt in your mouth.
6. Shape the dough into a disk, wrap in plastic wrap, and chill the dough for at least an hour until firm.
7. Preheat oven to 350° F. Grease and flour a mini muffin pan.
8. Sift equal parts of flour and powdered sugar to lightly dust the surface for rolling out the dough into a 14 inch thick circle.
9. Cut into small flower shapes. Gently place the flowers onto the tops of mini muffin circles. Gently pierce each one with 2 or 3 holes using a toothpick. Don't skip this step or the cookies will blister when the butter and flour are activated in the oven. The cookies will naturally bend slightly into the wells as they bake.
10. Bake for 8–10 minutes until the bottoms are very lightly browned. Cool on a wire rack.

SUPER TART LEMON CURD:

Makes around 1 1/2 cups (360 ml)

INGREDIENTS:

Juice of 5 large lemons (1 cup fresh lemon juice) and zest
1/2 cup of sugar
3 large eggs
1/2 cup of unsalted butter (113 g), chilled and cut into small chunks

INSTRUCTION

1. Pulse sugar and the zest of 5 lemons in a food processor until the zest is fine and blended with the sugar.
2. Whisk together the eggs, sugar, zest and lemon juice in a stainless steel bowl.
3. Place the bowl over a pot of simmering water. The bowl should be submerged evenly in about 2 inches of water. Cook the mixture stirring constantly (to prevent it from curdling), until the mixture becomes thick and coats the back of a spoon. This could take up to 20 minutes but should come together at around 160° F.
4. Remove from heat and immediately pour through a fine strainer to remove any lumps.
5. Whisk the butter a few pieces at a time into the mixture until it has all melted. The lemon curd will continue to thicken as it cools. Cover the surface with plastic wrap so that a skin doesn't form. Keeps in the refrigerator for up to a week.
6. Once set and cooled, pipe a small amount into the center of each cookie flower.

YIELD | 6 DOZEN



RECIPE BY

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