

Recipes and Tips



This recipe comes from Jane's Patisserie with a twist from my son

Lemon Crinkle Cookies

Zest of 3 lemons (or 2tsp of lemon extract) 225 g caster sugar
75 ml sunflower oil
3 medium eggs
400 g plain flour
1 tsp baking powder
pinch of salt
50 g icing sugar
Melted white chocolate (optional)

Add the flour, baking powder, caster sugar and salt to a bowl and mix

Add the lemon zest/extract, eggs, oil and mix

Add to a bowl and chill for an hour

Preheat the oven to 190°C/170°fan and line two large baking trays

Grab tablespoon scoops of the cookie dough and roll into a ball

Roll these into icing sugar and place onto the trays Bake in the oven for 10 minutes

Leave to cool

At this point you can enjoy them as is or put a teaspoonful of melted white chocolate on top of each one as my son did (very nice)