**Lemon Shortbread Cookies**

* This makes 18 cookies

**What you need:**

* 2 Tbs lemon juice (fresh)
* 125g icing sugar
* 227g butter (softened)
* 1 pinch of salt
* 320g all purpose flour

**Glaze**

* 125g icing sugar
* 1 1/2 Tbs lemon juice (fresh)
* 1/2 tbs milk (2%)

**Instructions**

* Preheat oven to 190c / gas mark 5
* In a mixer, mix together your butter and powdered sugar and lemon juice.
* When it thoroughly mixed add in the salt and mix again.
* Then sift in the flour, and mix for a couple minutes. It will look like sand. Keep mixing and it will start to be more cohesive.
* Using your hands kind of squash it together to form a ball.
* Roll it out on a smooth surface using a rolling pin until it is about 3/4 a centimetre thickness.
* Use a round cookie cutter or biscuit cutter to form cookies.
* Transfer to a lined baking sheet.
* Bake on an ungreased baking sheet for 6 minutes. (do not brown)
* Let cool on pan 1 minute
* Move to a cooling rack
* Mix together glaze by whisking all ingredients together in a medium sized bowl.
* Glaze cookies by spooning glaze over the top, then let cool until glaze firms up.
* Zest a little lemon on top (optional)