



LEMON SHORTBREAD

Makes about 3 dozen finger size cookies.

Easy, quick, and delicious with tea, or any other time, this shortbread remains fresh, refrigerated or frozen in a tight-fitting container.

INGREDIENTS

- 2 cups superfine blanched almond flour
- ½ cup, scant measure confectioner's sugar
- Zest of 2 lemons
- ½ cup sliced, blanched almonds
- 1/3 cup extra-virgin olive oil

PREPARATION

1. Preheat the oven to 325F.
2. Line an 8x8 baking pan with parchment paper extending the paper over the rim to make it easier to lift.
3. In a medium bowl combine the almond flour, confectioner's sugar, lemon zest and almonds. Slowly dribble in the olive oil and mix with a wooden spoon to combine.
4. Switch to your hands and keep combining. Do not add additional oil when the dough is not sticking; that is what gives the cookies the crumbly texture.
5. Press the dough into the baking pan, packing it with your hands.
6. Be sure to straighten the edges and prick with a fork in straight lines.
7. Bake for 25–30 minutes, the top should be firm to the touch.
8. Place on a wire rack to cool for 10 minutes. Lift the paper and slice the shortbread with a serrated knife to the size of your choice. I cut them into rectangles, 2 inches long and ¾ inches wide.
9. Cool on a wire rack.