

## Orange biscuit

### Ingredients

Unsalted butter – 100g

Caster sugar – 60g

Plain flour – 175g

Baking powder – 5g

Zest of one Orange



### Method

1. Place the butter into a mixing bowl and beat on a fast setting until it becomes creamy.
2. Using a zester or fine grater, remove the zest from the orange and add to the butter along with the caster sugar and beat until well combined and fluffy.
3. On a slow speed add the plain flour and baking powder and mix until it forms a workable dough/mix
4. Turn the mix out and roll on a lightly floured surface, into a sausage shape and cut into 5 or 6 equal size portions.
5. Arrange the biscuits on a greased baking sheet allowing room for the biscuits to increase in size.
6. Bake for approximately 15-20 minutes until biscuits have turned golden brown. The biscuits should have a nice crisp bite.
7. Allow to cool slightly before releasing with a palette knife and placing on a cooling rack to cool completely.
8. Serve with some fresh orange wedges.