

Lemon Shortbread



1/2 cup (125g) butter or margarine (or unsalted butter)
1/2 cup/125g sugar
1 egg
Grated rind of 1/2 lemon
2 T/30 ml lemon juice
2 1/2 cups/750 ml) sifted flour
1/4 tsp/1 ml baking soda
1/2 tsp/2 ml salt
1/4 tsp/1 ml allspice

Preheat oven to 400F (200C)

Cream butter and sugar until light and fluffy. Add egg and beat well. Add allspice and lemon juice. Mix lemon peel and dry ingredients and mix into liquids by hand. Place dough on a sheet of wax paper and roll into a long tube about 1 1/2 inches in diameter. Chill for 1/2 hour. Cut into thin slices and place close together (but not touching) on parchment-lined cookie tray. Bake for 10-15 minutes, or until lightly browned. Cool on rack. Makes about 4 dozen.