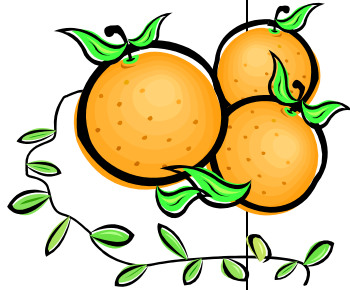


**Type:** Canteen treat  
**Garden Harvest:** oranges or lemons

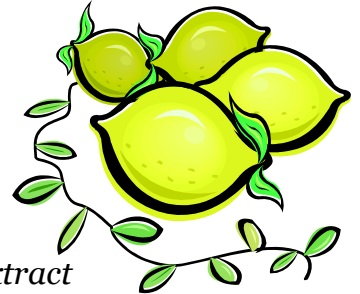
## **Equipment:**

Electric mixer  
Teaspoon and Cup Measures  
2 cookie sheets  
Small bowl  
Baking paper  
Bowl  
Spatula  
Zester  
Juicer



## **Ingredients:**

2  $\frac{3}{4}$  cups unbleached demeter flour  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon allergy free baking powder  
 $\frac{1}{2}$  teaspoon salt  
200g butter, softened  
 $\frac{3}{4}$  cup raw sugar  
1 duck egg  
 $\frac{1}{2}$  teaspoon vanilla extract  
zest of one large lemon or orange  
4 tablespoons fresh lemon or orange juice



## **What to do:**

- \* Preheat oven to 180 deg C.
- \* Line cookie sheets with baking paper.
- \* In a small bowl stir together flour, baking soda, baking powder and salt.
- \* Put butter and sugar in the stainless mixmaster bowl and beat until light and fluffy. Slow mixer down and add in egg, vanilla and the citrus zest and juice of your choice.
- \* Add in dry ingredients, beating slowly until just combined. Roll rounded spoonfuls of dough into balls and then place on lined cookie sheets, about 3cm apart.
- \* Bake for 8 to 10 minutes.
- \* Remove from oven and let stand on cookie sheet for 2 minutes before removing to cool on racks.