



Lovely Sweet Shortcrust Pastry

Preparation Time: 10 mins Cooking Time: N/A

Serves: 6

Difficulty: Easy

INGREDIENTS

500g/1.1lb plain flour
100g/3.5oz icing sugar sifted
250g/1 cup butter
Splash of milk
2 large eggs
Zest of 1 lemon
Extra flour for dusting

DIRECTIONS

1. Put flour, icing sugar, lemon zest, and butter in food processor
2. Pulse for 30 seconds or until mixture is crumbly and fine.
3. Add in eggs and milk, pulse for 10 seconds.
4. Remove from food processor onto floured work surface.
5. Dust dough and pat a few times to gently flatten
6. Rest in fridge for 30 mins.

Note:

I lay out cling wrap for ease of cleaning then wrapping the dough to put in the fridge.