



15/ **Dessert**

# SHORTBREAD BISCUITS WITH APRICOT JAM

 40 MIN /  EASY

**Ingredients:**

600 g softened butter  
400 g sugar  
6 egg yolks  
2 whole eggs  
1 kg flour  
a pinch of salt  
the grated rind of one lemon  
or lemon essence

a pinch of vanilla-flavoured  
baking powder  
apricot jam

Place all the ingredients except the flour, baking powder and jam in a stand mixer and mix at medium speed until the ingredients are well incorporated and the dough is smooth. Reduce the speed of the mixer to slow and add the sifted flour and baking powder. Continue to mix until the dough is completely smooth. Place the dough on a floured surface, form a brick shape, cover with cling film and leave to rest in the 'fridge for several hours. Roll out the dough and cut into circles. Using a dough cutter, make a hole in the centre of half of the circles. Melt some of the jam and brush it onto the whole circles and then lay a biscuit ring on top. Place the remaining jam in a piping bag and fill the central hole with jam. Bake for 12 minutes in the oven at 180°. Remove the biscuits from the oven, cool and dust with icing sugar.