

Honey Biscuits

Ingredients

- 250 g plain flour (all-purpose)
- 50 g sugar
- 150 g unsalted butter cold if by hand; softened if in mixer
- 2 egg yolks
- 3 tablespoon honey
- 2 lemons, zest
- 1 good pinch salt

Honey Glaze

- 1 egg yolk
- 1 tablespoon honey
- pinch salt

Instructions

1. **Preheat** the oven to 190°C/170°C fan.
2. Measure the flour in a large bowl, add the sugar, cold butter, lemon zest, honey and salt. Mix all together well with the tips of your fingers until the mixture resembles breadcrumbs (or sand - *sable* in French) then add the egg yolks.
3. Split the dough into 2, cover with cling film and **chill in the fridge for 30 minutes**.
4. Roll out the dough with a rolling pin to about 5mm (¼ inch) thickness. Cut the dough using your favourite cookie cutters. Roll up the dough into another ball with the scraps and roll out again until finished.
5. Place the biscuits on 1-2 baking trays covered with parchment paper or a silicone mat.
6. Mix the glaze together and brush lightly over each biscuit. **Bake for 10-12 minutes**
7. Leave the cookies to cool on the tray for a couple of minutes then carefully transfer them with a pie slice (they'll still be soft and fragile) to a wire tray to cool and crisp up.
8. **Serve onto a plate or board 12** of the best biscuits ready to enter at the High weald beekeeping association Honey show!