

MZANSI LEMON CREAMS

Makes 16 sandwiches

INGREDIENTS

For the biscuits:

- 1½ cups cake flour
- ½ cup White Star Instant Maize Porridge Vanilla Flavour
- ½ tsp salt
- ¾ cup butter, at room temperature
- ½ cup sugar
- 1 tbsp finely grated lemon zest
- 2 large egg yolks, at room temperature
- 1 tsp lemon juice
- ½ cup milk

For the buttercream filling:

- ½ cup (115g) butter
- ¼ cup icing sugar
- 2 tsp lemon juice

METHOD

1. Preheat the oven to 180°C and line 2 baking trays with baking paper.
2. In a large bowl, whisk together the cake flour, White Star Instant Maize Porridge Vanilla Flavour and salt and set aside.
3. Using an electric mixer, beat the butter, sugar and lemon zest on medium-high until light and fluffy.
4. Beat in the egg yolks and lemon juice, scraping down the sides of the bowl as necessary. Reduce the mixer speed to low. Gradually add the flour mixture and milk and mix until just combined (be careful not to overmix).
5. Shape the dough into balls (about 1 tablespoon each) and arrange in rows on the baking trays, spaced well apart. Press each down with a fork. **Chef's Tip: Wet hands before rolling the dough into balls and wet the fork before making indents.*
6. Bake the cookies for 12-14 minutes, or until they are golden around the edges but still soft in the centre.
7. Allow cookies to cool for 15 minutes on the baking tray, until more set, then transfer to a wire cooling racks to cool completely.
8. In a small bowl, beat the butter with the sugar and lemon juice using an electric mixer.
9. Sandwich two cookies with 1 tablespoon lemon icing mixture in the middle. Repeat with all cookies and ENJOY with a warm cup of tea!