

Lemon Curd & Almond Butter Biscuits



Mrs Darlington's
SIGNATURE RECIPE SERIES

These biscuits, using my Lemon Curd, are perfect for an afternoon treat with a cup of tea or great for the kids lunch boxes. There's more to Lemon Curd than just toast!

Mrs Darlington

Preparation Time: 15 minutes.

Cooking Time: 15 minutes (Plus 30 minutes to chill)

Ingredients:

About half a jar of Mrs Darlington's Legendary Lemon Curd

250g / 9oz butter, softened

140g / 5oz caster sugar, plus a little extra for the top of the biscuits

1 egg

1 tsp vanilla extract

Zest 2 lemons

300g / 10oz plain flour

100g / 4oz ground almonds

A little milk, to seal

Flaked almonds, for the top

Instructions:

- Heat oven to 190°C/Fan 170°C/Gas 5. Beat the butter, sugar, egg, vanilla and lemon zest in a large bowl until smooth, then fold in the flour and ground almonds. Shape into 2 rounds, flatten them, then wrap in cling film and chill until firm, about 30 minutes.
- Roll out 1 piece of dough on a floured surface to the thickness of a £1 coin, then press out rounds with a 7cm cutter. Brush all over with milk, then spoon a teaspoon of lemon curd into the middle of half of the rounds.
- Place the remaining rounds on top of the lemon curd, then gently press around the edges with your fingers to seal. Press down on the centre of the biscuit a little to remove any air gaps. Scatter with a little caster sugar and the flaked almonds (the almonds will try & slide off the biscuits but if you can manage to place a few on they will hold tight during baking).
- Bake for 12 minutes until light golden. Repeat with remaining pastry. You can freeze the biscuits before baking, but add up to 5 minutes more to the cooking time.

Mrs Darlington's top tip *"These biscuits will keep perfectly for three or four days in an airtight container."*