



Wilton Windmill Lemon Cookies



These lemon cookies are delicious and you can have even more fun by making them into windmills and millstones ~ let your imagination run wild!

Ingredients

350g stone ground Wilton Windmill flour

1 tea spoon bicarbonate of soda

100g margarine

175g white caster sugar

1 egg

Rind and juice of 1 lemon

4 table spoons of syrup



Cookies made and photographed by Year 7 students at Pewsey Vale School.



Method

1. Put the softened margarine and flour into a bowl.
2. Add the sugar.
3. Add the lemon rind and juice.
4. Add the golden syrup.
5. Mix thoroughly
6. The dough should be firm and you should be able to roll it into windmill shapes.
7. Place on a greased baking tray.
8. Bake in a warm oven 160°C for 10/15 minutes until golden brown and just firm to touch.
9. Transfer to a cooling rack. When cold, you could sandwich with lemon curd or a little melted chocolate depending on your choice of flavourings.