**Lemon and Chai Seed Biscuits**

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For the biscuits

100g soft butter

40g caster sugar

1 egg yolk

Grated zest of a lemon

2 tsps. chia seeds

1 tsp lemon juice

A few drops of lemon extract or flavouring (optional but makes them more zingy)

175g plain flour

For the icing top

100g sieved icing sugar

Enough lemon juice to mix to a spreadable consistency (1-2 tbsp)

Makes 16-18

1. Line/grease 2 baking trays. Beat the soft butter and caster sugar together until light and fluffy. Add the chai seeds, yolk and lemon zest, juice and flavouring/extract. Beat together.

2. Add the sifted flour and bring together as a ball of dough. Wrap in clingfilm and chill for 30 minutes. Preheat the oven 180°C 160°C fan GM 4. Roll the dough out to a thickness of about 0.5 cm. Cut out rounds of dough (I used a cutter 4.5 cm in diameter) and place on the prepared baking trays. Bake until starting to colour 10-15 minutes. Allow to cool for 5 minutes on the tray then transfer to a cooling rack.

3. Mix together the icing sugar and enough lemon juice to make a good consistency for spreading or dipping the cooled biscuits in. It needs to be runny enough to spread but not too runny or it will just glide off and make a mess. Allow to set, then place in a tin. Enjoy ♥