



Recipes for Yackandandah hand made preserves, curds and & sauces

Lemon curd shortcake

Ingredients

- 1 cup flour
- 1 cup self-raising flour
- Pinch of salt
- 125gm butter
- 125gm sugar
- 1 egg
- 200gm Yackandandah Premium Lemon Curd

Method

- Cream butter and sugar, add egg then flours. Roll half the dough and put into greased tin spread curd on to pastry, leaving 1 inch clear around edge.
- Place other half of dough on top pressing well to seal.
- Cook in moderate oven for 30 minutes.

Yackandandah Jam and Preserving Company Pty Ltd

3260 Sanatorium Rd, Yackandandah 3749 NSW

Phone: (02) 6027 1671 Fax: (02) 6027 1673 Email: yackjam1@bigpond.net.au