**Two Minute Lemon Shortbread**

(The cooking and eating takes longer)

*You’ll need:*

* ½ cup corn flour
* 1 cup caster sugar
* 250g caster sugar
* 250g butter
* 2 ½ cups plain flour
* 1 tbsp lemon oil (look for genuine oil, not lemon essence)

*Method:*

Preheat oven too 200°C.

Line a tin with baking paper.

Melt butter. Stir in the rest. Spread on the tray.

Bake for 20 minutes or only till just beginning to turn golden.

Remove and cut into squares at once.

Stored in a sealed container

Still good after a fortnight but ages a bit after that.

Scones are nowhere near as good if not eaten at once ̶ they go hard and doughy, even pumpkin scones. But they are okay- just not so delicious ̶ for a day or two after baking, gently heated up again.