

10 Taste Bud Tingling Lemon & Lime Recipes

Free Bonus Recipe Book with every Kitchen Bitz Lemon & Lime Squeezer

TEMPLE CITY, CALIFORNIA, USA, November 24, 2015
/EINPresswire.com/ -- Have we forgotten that lemon juice makes food taste yummy?

We know lemons are a great source of Vitamin C and that they provide some excellent benefits to our health ... but have we forgotten that lemon juice makes food taste yummy?

That refreshing citrus tang just makes your mouth water.

The [Kitchen Bitz Lemon & Lime Squeezer](#) team have come up with a free bonus recipe book of 10 taste bud tingling recipes that all include lemon or lime juice.

The sweet & savoury recipes include:

- Lemon Drizzle Cake
- Bournemouth Pudding
- Lemon Shortbread
- Lime Cheesecake
- Chicken Satay
- Guacamole
- Homemade Lemonade

- Long Island Iced Tea
- Hong Kong Style Lemon Chicken
- Olde Lemon Syllabub Dessert

There's a tasty treat in this Kitchen Bitz [Lemon & Lime Recipe Book](#) for everyone.

To give you a 'taster' try out the:

Lemon Shortbread:

Makes 12 Portions

Preparation time: 25 mins


Cooking time: 35 minutes

Oven Temperature: 335°F / 160°C

1 cup all-purpose flour

½ cup corn starch

½ cup butter



The Kitchen Bitz
Lemon & Lime Recipe
Book

Recipes by Michelle Edmondson

The Kitchen Bitz Lemon & Lime
Recipe Book free with our Lemon
& Lime Squeezer

The image shows the cover of a recipe book titled 'The Kitchen Bitz Lemon & Lime Recipe Book' by Michelle Edmondson. The cover features a white background with a top border of sliced lemons and limes. Below the title, there is a photograph of a yellow citrus squeezer next to a sliced lemon and several whole limes. The text on the cover is centered and uses a clean, sans-serif font.

¼ cup superfine sugar
1 large lemon

Grease a large baking tray.

Grate the zest from the lemon and set aside. Sieve together flour and corn starch and set aside. In a large bowl cream the butter until soft. Add the caster sugar to the butter and beat the mixture until it is pale in color and creamy in texture. Add the zest from the lemon and mix well. Next add the mixed flour a tablespoon at a time, using your hands work the flour into the butter mixture.

Once all of the mixed flour has been worked into the butter mixture lift it out of the bowl and put it in the center of the baking tray. Using a rolling pin, roll out the shortbread mixture to the size of a 9inch square.

Divide the shortbread into 12 sections by cutting through it using the back of a knife. Pierce each section several times with a fork then sprinkle with a little caster sugar.

Put the baking tray in the refrigerator to chill for 15 minutes.

While the shortbread is chilling pre-heat the oven to 335°F / 160°C.

After 15 minutes remove the shortbread from the refrigerator, place in the pre-heated oven and bake 35 minutes or until pale golden brown in color.

Remove from the oven, allow to cool on the baking tray for 8-10 minutes then transfer onto a wire cooling tray to finish off cooling.

The Kitchen Bitz Lemon & Lime Recipe Book is available free when you purchase the Kitchen Bitz [Lemon & Lime Squeezer](#). Buy it on Amazon today.

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