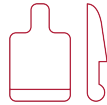




Melting Moments



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 15 MINUTES

Ingredients

250g butter, softened
1/2 cup icing sugar
1tsp vanilla essence
1/3 cup cornflour
2 cups flour
1 tsp baking powder

Filling

60g butter, softened
1 1/2 cups icing sugar
1 tbsp milk

Method

Preheat oven on CircoTherm to 160°C. Line two baking trays with baking paper.

Place butter, icing sugar & vanilla in a large mixing bowl. Using an electric mixer, beat until pale and creamy. Sift the cornflour, flour and baking powder together and mix into the creamed mixture on a low speed until well combined and a smooth dough is formed.

Roll mixture into balls approximately 2.5cm in diameter and place onto baking trays. Press gently with a fork.

Bake biscuits on shelf positions 1 and 3 for 13 to 15 minutes or until lightly golden.

While the biscuits are baking, prepare the filling by combining all the ingredients in a small bowl. Beat with an electric mixer until the mixture is pale and creamy.

Cool the biscuits completely on the trays before joining together with the filling.

Notes
