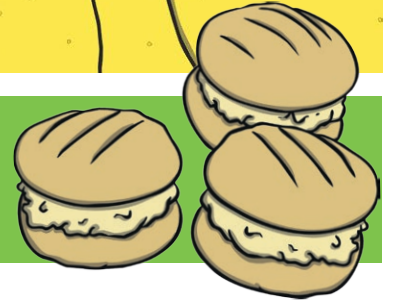




Melting Moments



Ingredients

For the biscuits

125g butter, softened

115g plain flour

45g icing sugar

50g custard powder

For the lemon filling

2 tsps grated lemon rind

1 tbsp lemon juice

110g icing sugar

60g butter, softened

Equipment

2 oven trays

Baking paper

Wooden spoon

Electric mixer (optional)

Teaspoon

Fork

Cooling rack

Knife/spoon (for spreading)

Method

1. Ask an adult to preheat the oven to 160°C. After that, line 2 oven trays with baking paper.
2. Using a wooden spoon or electric mixer, beat the butter until pale and creamy.
3. Next, add the flour, icing sugar and custard powder. Stir the mixture well to combine.
4. After that, roll a teaspoonful of the mixture into your palms to make a small ball. Repeat until all of the mixture is used.
5. Then, place the balls 3cm apart on the baking paper.
6. Next, flatten each ball gently with a fork which has been dusted with icing sugar.
7. Ask an adult to place the trays into the pre-heated oven and bake for approximately 10-15 minutes until lightly golden brown.
8. Ask an adult to remove the trays and place the biscuits onto a cooling rack for 30 minutes.
9. While the biscuits are cooling, prepare the filling. Using a wooden spoon or electric mixer, beat the remaining butter and icing sugar together until light and fluffy.
10. Add the lemon juice and rind and beat well into the mixture.
11. When the biscuits have cooled, spread the lemon mixture onto the flat side of one of the biscuits. Take another biscuit and press the flat side into the lemon mixture on your first biscuit to make a sandwich. Repeat with the remaining biscuits