

Optional Recipe of the week for everyone.

Melting Moments

Ingredients

- ❖ 75g butter
- ❖ 50g icing sugar 50g flour
- ❖ 50g cornflour
- ❖ A small amount of melted chocolate



Method

- Cream together the butter and icing sugar until soft and light in colour (beat it well).
- Sieve the flour and cornflour together. (If you do not have a sieve stir with a fork slowly until mixed together)
- Add the flour and cornflour to the butter mixture. (Using the back of the wooden spoon against the side of the bowl will help with this. It will go together but will seem stiff to mix. (Do not be tempted to mix with your hands)
- If you have a piping bag and nozzle you are going to pipe circles. (If you do not have a piping bag gently, roll the dough into approx 2 cm diameter circle/ sausage shape and roll in cling film. Place in the fridge for 30 minutes). Take out and with a sharp knife cut 1cm slices.
- Place on a lined baking sheet.
- Cook for approximately 15 minutes or until golden brown.
- 350F, 180C, or Gas 4
- Cool on a cooling rack.
- Melt the chocolate and with a teaspoon drizzle the chocolate backwards and forwards over the biscuits.
- These biscuits can also be sandwiched together with a small amount of buttercream.