

MELTING MOMENTS with Raspberry Cream

250G UNSALTED BUTTER, SOFTENED
1/3 CUP ICING SUGAR
1 TEASPOON VANILLA ESSENCE
1 ½ CUPS SELF RAISING FLOUR
½ CUP CUSTARD POWDER

RASPBERRY CREAM FILLING:

60G UNSALTED BUTTER
½ CUP ICING SUGAR
1 ½ TABLESPOON RASPBERRY JAM

1. PREHEAT OVEN TO MODERATE 180C.
2. CREAM BUTTER AND ICING SUGAR IN BOWL WITH ELECTRIC BEATER, UNTIL LIGHT AND FLUFFY.
3. THEN BEAT IN VANILLA ESSENCE.
4. SIFT IN FLOUR AND CUSTARD POWDER AND MIX WITH A KNIFE. USING A CUTTING MOTION, TO FORM A SOFT DOUGH.
5. ROLL INTO BALLS (MAKE AS SMALL OR LARGE AS YOU LIKE THE BETTER-SIZE OF 5 CENT PIECE.
6. FLATTEN SLIGHTLY – BAKE 20 MINS OR UNTIL BROWN. ONLY COOK FOR 10MINS.
7. RASPBERRY CREAM FILLING –
COOK RASPBERRIES WITH SUGAR ON TOP OF STOVE, UNTIL LIKE A JAM CONSISTENCY. COOL JAM.
BEAT BUTTER AND SUGAR IN A BOWL WITH ELECTRIC BEATER UNTIL LIGHT AND CREAMY. THEN ADD RASPBERRIES.

Recipe source from Delvena Palumbo.