



Custard Melting Moments

Biscuits

185g unsalted butter at room temperature
½ cup caster sugar
2 eggs at room temperature
1 tsp vanilla extract
2 cups plain flour
4 tsp baking powder
½ cup custard powder

Cream

125g unsalted butter at room temperature
1 cup sifted icing sugar
2 tbsp custard powder
Zest of 1 orange
1-2 tsp of orange juice

1. Preheat oven to 180 degrees Celsius
2. Cream butter and sugar in a large bowl with an electric beater until light and fluffy
3. Beat in eggs, one at a time – mixing well after each addition
4. Beat in vanilla extract
5. In another bowl, sift in the flour, baking powder and custard powder
6. Little by little, fold the dry ingredients into the biscuit mixture until it comes together as a dough
7. Using a teaspoon, measure dough and roll into balls, then place onto a lined biscuit tray
8. Bake biscuits for 10-15 minutes or until lightly golden, then allow to cool completely
9. Meanwhile, to make the cream filling, place butter, icing sugar and custard powder in a bowl and cream with an electric beater until light and fluffy
10. Add orange zest and juice, then mix again until thoroughly combined
11. Sandwich the biscuits together with the cream and store in an airtight container

Get ready to 'melt!'