Melting Moments

Ingredients

Biscuits
- 180g unsalted butter
- 60g icing mixture, sifted
- 60g cornflour
- 1 teaspoon baking powder
- 180g plain flour

Vanilla buttercream
- 100g butter, softened
- 1 teaspoon vanilla extract
- 1 cup (115 grams) icing mixture, sifted

Raspberry jam
- 250g frozen raspberries
- 250g white sugar
- Juice of ½ a lemon
- Icing sugar, to serve

Method

Preheat oven to 180°C. Line two oven trays with baking paper.

For biscuits, cream butter for two minutes in an electric mixer or whisk. Add icing sugar and cornflour and mix until combined. Sift the baking powder and flour together then add to the dough and mix well. Roll dough into 1 tablespoon portions, place on a paper-lined baking tray and press each ball with a fork to leave an indent. Bake biscuits for 10-15 minutes or until light golden. Stand on trays 5 minutes to cool then transfer to a wire rack to cool completely.

For buttercream, whisk butter and vanilla until smooth. Add icing sugar and beat until mixture forms a paste, the consistency of thick icing. Spoon into a piping bag fitted with a small star nozzle.

For jam, place raspberries, sugar and lemon juice in a small saucepan and cook for 20-30 minutes until thickened. Pour into clean sterilised jars and seal.

To assemble, pipe cooled jam on the base of half the biscuits. Pipe buttercream in a circle onto the base of the other half of the biscuits. Gently press one of each biscuit together to form Melting Moments. Dust with icing sugar before serving. Enjoy!