



## Strawberry & Custard Creams

Sarah's servings: 10-12, Sarah's skill: Medium, Baking time: 12 minutes

### Ingredients

#### Biscuits

150g Unsalted cubed butter  
75g Caster Sugar  
1tsp Vanilla extract  
150g Plain flour  
40g Custard Powder  
40g Cornflour

#### Filling

225g Icing Sugar  
150g Butter  
40g Custard powder  
2-3 tbsp Milk

10 - 12 tsp Strawberry jam

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### Method

- **BISCUITS**, In a stand mixer or with hand mixer beat the butter and caster sugar until light and fluffly.
- Add the flour, custard powder and cornflour gradually and mix until smooth.
- Wrap the biscuit dough in cling film or similar and chill in the fridge for at least 30 minutes.
- Preheat the oven to 170 degrees centigrade (150 fan) or Gas Mark 3.
- Line 2 baking trays with parchment.
- Dust the work surface with flour and roll the dough out to the thickness of a £1 coin.
- Cut the biscuits out and place them on the lined baking trays. I used the end of an icing nozzle to cut out holes in half the biscuits so the jam shows on the finished biscuit.
- Put them in the oven for 12 minutes until they are firm and slightly golden.
- Leave to cool slightly before moving to a cooling rack to go cold.
- **FILLING**, To make the icing whisk the butter, icing sugar, custard powder and milk until smooth.
- Put into an icing bag fitted with a small round nozzle and pipe the filling around the edges of the biscuits, then fill in the middle with a teaspoon of jam.
- Top with a cut-out biscuit to finish. Repeat until all the biscuits are finished.