

6 Homemade Custard Creams

Ingredients

100g margarine/butter
100g Plain flour
50g caster sugar
50g Custard Powder
½ cap of vanilla essence

Filling

120g icing sugar
60g margarine/butter



Equipment

Mixing bowl, wooden spoon, sieve, parchment paper, fork, baking tray, knife for spreading
butter cream filling, fish slice

Method

1. Preheat the oven to 180C/gas mark 4
2. Cream together the sugar and margarine/butter with the back of a wooden spoon in a large mixing bowl until soft and the sugar is fully mixed in.
3. Sieve in the flour and the custard powder and add ½ cap of vanilla essence and mix. Use your hands and bring the mix into a rollable dough.
4. Add the dough to the parchment paper and fold the paper over.
5. Shape the dough tightly in the paper until it is all equal and firm in size.
6. Cut the dough into 12 equal sizes
7. Place on a baking tray and then use a fork to press down onto the top of the biscuits.
8. Place in the oven for 10 minutes or until golden brown.
9. Place on a wire cooling tray to fully cool before filling with buttercream.

Filling

1. Add the margarine/butter to a mixing bowl and sieve in the icing sugar and blend with a wooden spoon.
2. Once the buttercream has come together, place a bit of buttercream onto the base of the biscuit using a knife and then add a biscuit to the top.
3. Don't force them together otherwise the filling will explode.