

Phil's Melting Moment



Makes 15 portions

INGREDIENTS

230g unsalted butter
80g icing caster sugar

125g custard powder
175g plain flour

METHOD

Place the butter and sugar in a bowl and cream until pale in colour.
Sieve the custard powder and flour together and add the creamed mix.
Roll into 20g balls, placing evenly on a baking tray. Press each ball with a lightly floured fork.
Bake at 165 degrees until slightly golden.
Allow to cool before sandwiching each half with homemade preserve.
Dust lightly with icing sugar.

TIP

Create your favourite 'moment' by adding buttercream or ganache. Traditionally passion fruit preserve is used but raspberry jelly is a great alternative.