

Custard Creams

Ingredients:

200g plain flour, plus extra to dust

50g custard powder

1 tsp baking powder

75g caster sugar

125g unsalted butter, chilled, cut into cubes

1 medium egg

1 tbsp milk

FOR THE FILLING

75g unsalted butter, softened

125g icing sugar

2tbsp custard powder

Resources: knives, mixing bowl, cling film, scales, spatula, fork, rolling pin, spoon, saucepan, oven glove, cooling rack, baking sheet, baking parchment, sieve.

1. Preheat the oven to 170 C.
2. For the biscuit dough, sift the flour, baking powder and custard powder into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Mix in the sugar. Add the egg and milk and mix with a fork until it binds together into a ball.
3. Tip the pastry onto a lightly floured surface, gather into a smooth ball, wrap in cling film and chill for at least 30 minutes.

4. Line two baking sheets with baking parchment. Lightly flour a work surface and roll out dough until thick. Cut it into an even number of 3cm x 4.5cm rectangles, using a sharp knife and the edge of a ruler, rerolling trimmings as needed. If you like, mark the rectangles with a diamond and a dot in each corner.

Put rectangles on prepared sheets and bake for 13-15min until lightly golden. Cool on the sheet for 3min, then transfer to a wire rack to cool completely.

5 Meanwhile, put the softened butter into a large bowl and sift over icing sugar and custard powder. Mix to combine (don't add water as it needs to be fairly thick). Set aside.

When the biscuits are cool, sandwich together with some of the filling.