

Melting Moments

Perfect for Valentine's



Recipe taken from London's **AFTERNOON TEAS**

***ingredients (****Makes about 20)* Preheat oven to 180°C/gas4

185g butter Cream together the butter and

60gicing sugar sugar. Add custard powder, flour

60gcustard powder and vanilla extract; mix well.

185g plain flour Roll the paste into a sausage

1/2 teaspoonvanilla extract shape, wrap in cling film and

*Lemon filling* put into the fridge until firm.

75gbutter Roll the firm paste into small

90gicing sugar balls and press down with a

zest of1 lemon fork onto a baking tray lined

2 teaspoons lemon juice with grease proof paper.Bake

for approximately 8 minutes

until pale golden brown

***To make the lemon filling***

Beat all ingredients together to combine. When biscuits are cooked and cooled, spread one biscuit with a tablespoon of filling and top with another biscuit