



Monte Carlo Biscuits

INGREDIENTS

- 180 GRAMS BUTTER, SOFTENED
- 1 TSP VANILLA EXTRACT
- 1/2 CUP (110G) FIRMLY PACKED BROWN SUGAR
- 1 EGG
- 1 1/4 CUPS (185G) SELF-RAISING FLOUR
- 3/4 CUP (105G) PLAIN FLOUR
- 1/4 TSP BICARB SODA
- 2/3 CUP (50G) DESICCATED COCONUT
- 1/3 CUP (110G) RASPBERRY JAM

VIENNA CREAM

- 60 GRAMS BUTTER, SOFTENED
- 1/2 TSP VANILLA EXTRACT
- 3/4 CUP ICING SUGAR
- 2 TSP MILK

METHOD

1. Preheat oven to 200°C / 400°F. Grease oven trays; line with baking paper.
2. Beat butter, extract and sugar in a small bowl with an electric mixer until just combined. Beat in egg. Stir in sifted flours, soda and coconut, in two batches.
3. Roll 2 level teaspoons of mixture into ovals; place on trays about 5cm (2 inches) apart. Flatten slightly; use the back of a fork to roughen surface.
4. Bake biscuits about 7 minutes. Lift biscuits onto a wire rack to cool.
5. Meanwhile, make Vienna cream: Beat butter, extract and sifted icing sugar in a small bowl with an electric mixer until fluffy; beat in milk.
6. Sandwich cooled biscuits with Vienna cream and jam.