

COFFEE BISCUIT FILLING



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1/4 pct margarine,

1/2 cup sugar,

3 tablespoons milk,

1en 1/2 teaspoons coffee essence,

1/2 teaspoon vanilla essence;

mix everything together in a saucepan and stir over moderate heat until sugar has dissolved. boil for 5 minutes. remove from heat and beat with a wooden spoon until creamy

RECIPE: FLOP PROOF COOKING