

# CUSTARD CREAM BISCUITS



## CUSTARD CREAM BISCUITS

160 g butter

1/2 cup icing sugar

1 1/2 cups plain flour (not self raising)

1/2 cup custard powder

### ICING:

1 cup icing sugar

1-2 tablespoons butter

1-2 tablespoons lemon juice

vanilla

Cream butter and sugar. Sift flour and custard powder together. Gradually add to butter and sugar and mix into a stiff paste. Roll into small balls and place on a greased tray. Press each biscuit down slightly with a floured fork. Bake in a slow to moderate oven until a pale golden colour. Join each pairs with lemon icing.

### ICING:

Sift icing sugar into a bowl. Work in softened butter with a wooden spoon and then add sufficient lemon juice to make a smooth paste. Add vanilla and beat well.

Source: Louis Bronwen Bekker