

Custard Strawberry Kisses



Contain:

Spiciness: NONE

Serves:



Prep Time : 18mins

Cooking Time : 12mins



Ingredients :

- 175gram softened butter
- 50gram golden caster sugar
- 50gram icing sugar
- 2 egg yolks
- 2 tbsps vanilla extract
- 300gram plain flour, plus extra for dusting
- For the custard filling**
- 100gram softened butter
- 140gram icing sugar, sifted, plus a little extra
- 2 tbsps Soy Asahi Instant Custard Original Flavor
- few drops yellow food colouring, if you have any
- Strawberry Jam

Instructions :

1. Heat oven to 200C/180C. Mix the butter, sugars, egg yolks and vanilla with a wooden spoon until creamy, then mix in the flour in 2 batches. Roll out thinly on a floured surface, then use a standard 30cm ruler as a template to cut the dough into small, even squares. Do this by starting with the ruler flush with one side and cutting along the length of it. Repeat across the width of the dough, then do the same from the top down. Transfer to baking sheets and bake for 8-10 mins until golden.
2. While the biscuits cool, mix the butter, icing sugar, Soy Asahi Instant Custard Original Flavor and food colouring, if you have any. Pipe or spread a little icing and strawberry jam onto a biscuit, then sandwich with 1 or 2 more biscuits. Repeat until all the biscuits are used, then dust with a little more icing sugar.



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