

Homemade Melting Moments

(also known as Yo Yos)

Makes about 20 mouth-watering biscuits

INGREDIENTS

- 125 g butter
- 1 teaspoon vanilla essence
- 2 tablespoons icing sugar
- $\frac{3}{4}$ cup plain flour
- $\frac{1}{4}$ cup cornflour

FILLING:

- 30g butter
- $\frac{1}{2}$ teaspoon vanilla essence
- $\frac{1}{2}$ cup icing sugar
- 1 teaspoon milk, approximately

METHOD:

1. Pre-heat oven to 180 degrees C. Lightly grease a couple of oven baking trays.
2. Beat butter, essence and sifted icing sugar in a small bowl until light and fluffy. You could use a hand whisk but an electric mixer is quicker.
3. Stir in sifted flours.
4. Spoon mixture into piping bag fitted with a 1cm fluted tube.
5. Pipe 3cm-sized rosettes about 3cm apart onto lightly greased oven trays. You could just spoon teaspoon-sized balls onto the trays but rosettes look prettier. You'll need to pipe around 40.
6. Bake in moderate oven about 10 minutes or until lightly browned. Cool on trays.

Filling:

1. Beat butter, essence and sifted icing sugar in small bowl until light and fluffy.
2. Beat in enough milk to make mixture spreadable.
3. Join cold biscuits with filling*. Dust with icing sugar (or powdered chocolate to be different).

Store in airtight container.

*For fun, try adding different flavours to the filling e.g. powdered cooking chocolate, peppermint essence, lemon essence, or even a tiny dash of raspberry jam!

These biscuits should feel light and cloud-like in your mouth, a bit like shortbread or jam drops; they should literally melt in your mouth!

Enjoy!