QUEEN
-EST 1897-

PREP: 30 min
COOK: 15 min
SERVES:36

Jaffa Melting Moments

A sweet treat of yesteryear, the humble Jaffa is transformed into a chic melting moment filled with creamy vanilla bean icing.

Ingredients

Biscuits

250g butter, cubed
1/3 cup (50g) icing sugar, sifted
1 tsp Queen Vanilla Bean Paste
1 1/2 cups (225g) plain flour
1/3 cup (50g) cornflour
1/4 cup (30g) cocoa powder
2 tsp Queen Natural Orange Extract

Filling

50g butter, at room temperature
1 tsp Queen Vanilla Bean Paste
1 tsp Queen Natural Orange Extract
2/3 cup (110g) icing sugar, sifted

Method - Biscuits

STEP 1

Preheat oven to 160°C (fan forced). Line a baking tray with non-stick baking paper. Beat butter, icing sugar, Orange Extract and Vanilla Bean Paste in a medium bowl with electric beaters until pale and creamy.

STEP 2

Sift together the flour, cocoa and cornflour, add to the butter mixture and mix with the beaters on the lowest possible speed until just combined and soft dough forms.

STEP 3

Lightly flour hands then roll the mixture into small balls. Place on the prepared baking tray about 5cm apart. Use a fork that has been dipped in flour to flatten each ball to about 3cm in diameter and 1cm thick.

STEP 4

Bake in preheated oven for 15 minutes or until cooked through. Cool on baking tray. Repeat with remaining mixture.

Method - Filling

STEP 1

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Method - Filling

Beat butter, Vanilla Bean Paste and Orange Extract in a small bowl with electric beaters until pale and creamy. Add icing sugar and beat until combined. Refrigerate until required.

STEP 2

To assemble biscuits, spread the base of a biscuit with filling and then join with another biscuit. Repeat with remaining biscuits and filling. Store in an airtight container for up to 5 days.

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