QUEEN
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PREP: 20 min + chilling
COOK: 10 min
SERVES: 18-20

Creamy Caramel Sandwich Biscuits

These tender shortbread rounds are filled with dulce de leche, a traditional South American milk caramel. The combination of crisp cookie and creamy caramel is perfection.

Ingredients

250g butter, room temperature

2/3 cup (165g) caster sugar

1 large egg + 2 large egg yolks, room temperature

1/4 cup (60ml) brandy (optional)

1 tsp Queen Organic Vanilla Bean Paste

2 cups (300g) plain flour

1 cup (150g) corn flour

1 tsp baking powder

1 ¾ cups caramel

Icing sugar for dusting

Method

STEP 1

In the bowl of an electric mixer, combine the butter and sugar and beat until it is light and creamy. Scrape the edges down back into the bowl and then add the egg yolks, egg and vanilla (and the brandy if you're using it) and beat them into the butter and sugar until everything is well mixed in.

STEP 2

Add the flour, 1/3 at a time and mix until it is all combined. Divide the dough into two pieces and shape each one into a disk. Wrap them individually in plastic wrap and refrigerate for at least 2 hours (or over night).

STEP 3

When you're ready to make the biscuits, pre-heat the oven to 160C (fan forced) and line two baking trays with baking paper.

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Method

STEP 4

Flour the bench top and then roll one of the discs of dough out to about 1/2 a centimetre thickness. Use a 3cm round cookie cutter to cut circles in the dough and transfer them to the baking tray leaving at least 1cm between each one. They don't spread too much so you don't need to leave too much room.

STEP 5

Gather all the off cuts together and roll them out and repeat until you've used all the dough then repeat it with the other disc. Bake the biscuits until they start to turn golden around the edges. They should take about 10 minutes but keep an eye on them. Leave them to rest on the trays for 5-10 minutes before transferring them to a wire rack to cool completely.

STEP 6

When they are completely cool, turn half the biscuits upside down. Top each one that is upside down with 1/2 a teaspoon of dulce de leche. Spread it out until it almost reaches the edge of the cookie and then sandwich a plain cookie onto the filling. Repeat with the rest of the cookies. To finish, dust them with icing sugar. Kept in an airtight container, they should stay fresh for 3 days.

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