

Classic lemon melting moments



★★★★★

0:35 Prep • 0:20 Cook • Makes 16
Capable cooks

Whether you're raising funds or fun, these buttery melting moments are classic fete winners!

MASTER THIS RECIPE

Spiced Cranberry Slow Cooker Poached Pears

coles

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INGREDIENTS

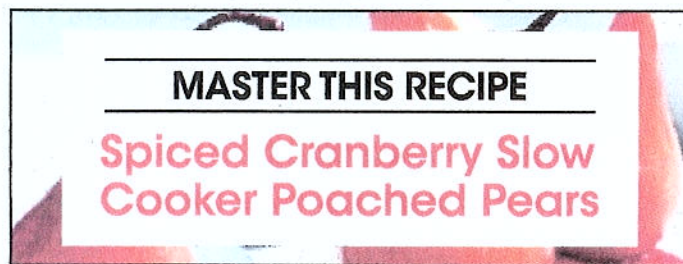
- ☐ 250g butter, softened
- ☐ 2/3 cup pure icing sugar, sifted
- ☐ 1 teaspoon vanilla extract
- ☐ 2 cups plain flour
- ☐ 1/3 cup custard powder

LEMON FILLING

- ☐ 60g butter, softened
- ☐ 1 cup pure icing sugar, sifted
- ☐ 1 tablespoon finely grated lemon rind

METHOD

- Step 1** Preheat oven to 160°C/140°C fan-forced. Line 2 baking trays with baking paper. Using an electric mixer, beat butter, sugar and vanilla until fluffy. Sift flour and custard powder over butter mixture. Stir with a wooden spoon until soft dough forms.
- Step 2** Roll level tablespoons dough into 32 balls. Place on prepared trays, leaving room for spreading. Using a fork dipped in flour, lightly flatten each biscuit until 1cm thick. Bake for 15 to 20 minutes or until light golden. Cool on tray for 10 minutes. Transfer to a wire rack to cool completely.
- Step 3** Meanwhile, make filling Using an electric mixer, beat butter, sugar and lemon rind in a bowl until light and creamy.
- Step 4** Spread the flat side of 1 biscuit with 2 teaspoons filling. Sandwich with 1 biscuit. Repeat with the remaining biscuits and filling.



Organic Plain Flour
1kg
\$4.50 per 1kg

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Prices accurate as at: 05/06/2018

NUTRITION

1125 kJ
ENERGY

16.1g
FAT TOTAL

10.5g
SATURATED FAT

0.7g
FIBRE

2g
PROTEIN

50mg
CHOLESTEROL

141mg
SODIUM

29.5g
CARBS (TOTAL)

All nutrition values are per serve

COMMENTS & RATINGS



lynnettedahl

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