



Lemon Melting Moments

Ingredients:

- 500g butter, softened 700g .
- 1 3/4 cup icing sugar, sifted
- 2 tsp vanilla extract
- 4 cups plain flour
- 2/3 cup custard powder

Lemon filling

- 120g butter, softened
- 2 cup icing sugar, sifted
- 2 tbsp grated lemon rind

Method:

1. Preheat oven to 150C fan forced. Line 3 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
2. roll level tablespoons each biscuit until 1cm thick. bake for 15 to 20 mins or until light golden. Cool on tray for 10 minutes. Transfer to wire rack to cool completely.
3. Meanwhile make filling using an electric mixer - beat butter, sugar and lemon rind in a bowl until light and creamy
4. spread the flat side of 1 biscuit with 2 teaspoons filling. Sandwich with 1 biscuit. Repeat with the remaining biscuits and filling.

Notes

Makes 32