

Custard Cream Recipe

Prep: 20 mins (plus cooling and chilling) **Cook:** 10 mins **Makes:** 25-30 biscuits

Ingredients

For the biscuits

- 225g unsalted butter, softened
- 115g caster sugar
- 1 tbsp vanilla extract
- 3 tbsp milk
- 340g plain flour, sieved
- 125g instant custard powder

For the filling

- 300g icing sugar
- 150g unsalted butter, softened
- 1 heaped tbsp instant custard powder
- 2 tsp vanilla extract

Method

1. Preheat the oven to gas 4, 180°C, fan 160°C. Put the butter and sugar into a food processor and beat until combined. Add the vanilla extract and milk and beat until combined. Add the flour and custard powder and beat together until you have a ball of smooth dough.
2. Shape the dough into a long oblong shape 5cm x 4cm in depth and width. Wrap in clingfilm and chill for at least 20 mins or until firm.
3. Once firm, thinly slice the oblong into 50-60 x 5mm thick slices and put onto 2 large baking trays lined with baking paper. Using a skewer or cocktail stick, mark a dotted line around the circumference of each biscuit roughly 5mm from the edge.
4. Bake in the oven for 8-12 mins, or until the edges begin to turn a pale golden-brown colour. Remove with a palette knife and leave to cool on a wire rack.
5. For the filling, cream together the icing sugar, butter, custard powder and vanilla extract in a mixer or with a wooden spoon until smooth. Spoon a teaspoon of the filling onto the base of a biscuit and evenly spread to the edges using a small palette knife. Top with another biscuit. Repeat until all

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the biscuits and filling has been used up. The biscuits will keep in an airtight container for up to 1 week.