

Viennese Biscuits

Ingredients

- 100g / 4oz softened butter, or spreadable (tub) butter e.g. Anchor Spreadable
- 25g / 1oz icing sugar
- Few drops vanilla essence
- 125g / 5oz plain flour
- a little icing sugar to dust.
- Cherries/chocolate to decorate

Method

1. Heat oven Gas 4 / 180°C
2. Cream the butter and icing sugar together until light and fluffy, using an electric mixer. Whisk in the vanilla essence. (This can also be done with a food processor).
3. Add the sieved flour a tablespoon at a time, beating continuously.
4. Place mixture in a piping bag, fitted with a star nozzle, and pipe a swirl, stars or fingers, onto a baking tray.
5. Bake for approx 15-20 mins until pale golden.
6. Leave on the tray for 2 mins. Carefully place onto a wire rack to cool.
7. When cold, decorate accordingly.
 - Dusted with icing sugar.
 - Fingers – dip each end into melted chocolate and leave to set.
 - Stars – decorate with a small piece of glace cherry (before baking if preferred).
 - Sandwich two biscuits together with butter cream, or butter cream and jam.

