



## MELTING MOMENTS

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These cookies are like a good dream! Light, airy, melt in your mouth, and gone before you know it! And they are so incredibly easy to make. I also like to make these for my friends who don't like eggs too much or enjoy the taste of butter!

### INGREDIENTS:

170g	SCS Salted Butter
170g	Sunshine Plain Flour
60g	SIS Icing Sugar (sifted)
30g	Custard Powder
1 tsp	Baking Powder

1. Preheat oven to 175°C.
2. Cream butter for two minutes in an electric mixer with paddle attachment.
3. Add icing sugar and custard powder and mix until combined.
4. Sift the baking powder and flour together then add to the dough and mix well.
5. Roll dough into 40g balls.
6. Place on a baking paper lined baking tray and press each ball with a fork to leave an impression.
7. Bake biscuits for 16-18 minutes or until light golden.
8. Stand on trays 5 minutes to cool then transfer to a wire rack to cool completely.