

Viennese whirl biscuits

Ingredients

125g very soft butter

25g icing sugar, plus extra to decorate

125g plain flour

25g cornflour

½ tsp pure vanilla extract

For the filling

50g soft butter

100g icing sugar, plus ½ tsp for dusting

½ tsp pure vanilla extract

40g raspberry jam

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Method

1. Preheat the oven to 190C/170C (fan)/Gas 5.
2. Put the butter, icing sugar, plain flour, cornflour and vanilla extract in a bowl and beat until smooth.
3. Spoon the dough into a piping bag fitted with a large star nozzle. Pipe 16-18 x 6cm/2½in rosettes of the dough, spacing well apart.
4. Bake in the centre of the oven for 13-15 minutes or until pale golden-brown and firm. Cool on the baking tray for five minutes then transfer to a cooling rack.
5. For the filling, put the butter in a bowl and sift the icing sugar on top. Add the vanilla extract and beat with a wooden spoon until very light and smooth. Put the jam in a bowl and stir until smooth.
6. Spoon a little jam onto the flat side of 16 of the biscuits and place jam-side up on the cooling rack. Spoon the buttercream icing onto the remaining biscuits and sandwich with the jam. Put on a serving plate and dust with sifted icing sugar. Serve.

