

PREP: 35 min
COOK: 12 min
SERVES: 18

Peppermint Meltaways

These crisp shortbread biscuits are sandwiched with a creamy peppermint filling, and they're not called 'meltaways' for nothing - they will disappear on your tongue...

Ingredients

Biscuits

1 cup (230g) butter, softened

1/2 cup icing sugar

1 tsp Queen Natural Peppermint Extract

1 1/4 cups plain flour

1/2 cup corn flour

Filling

40g butter, softened

1 1/2 cups icing sugar

2 tbsp milk

1 tsp Queen Natural Peppermint Extract

Method - Biscuits

STEP 1

Preheat oven to 175C. Line cookie trays with baking paper.

STEP 2

Cream butter and sugar and peppermint extract until light and fluffy. Add plain flour and corn flour and mix to a smooth dough.

STEP 3

Shape into balls and place on prepared trays, flatten slightly with a floured fork or spoon.

STEP 4

Bake for 10-12 minutes or until bottoms are lightly browned. Remove to wire racks to cool completely.

Method - Filling

STEP 1

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Ingredients

1-2 drops Queen Natural Green Food Colour Gel

Method - Filling

To make the filling, beat butter until fluffy. Add sugar, peppermint extract and food colour gel and beat until smooth. Add milk and beat again until light and fluffy. Sandwich between cooled cookies. Store in an airtight container.

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