



PREP: 30 min  
COOK: 15 min  
SERVES: 36

## Jaffa Melting Moments

A sweet treat of yesteryear, the humble Jaffa is transformed into a chic melting moment filled with creamy vanilla bean icing.

### Ingredients

#### Biscuits

250g butter, cubed  
1/3 cup (50g) icing sugar, sifted  
1 tsp Queen Vanilla Bean Paste  
1 1/2 cups (225g) plain flour  
1/3 cup (50g) cornflour  
1/4 cup (30g) cocoa powder  
2 tsp Queen Natural Orange Extract

#### Filling

50g butter, at room temperature  
1 tsp Queen Vanilla Bean Paste  
1 tsp Queen Natural Orange Extract  
2/3 cup (110g) icing sugar, sifted

### Method - Biscuits

#### STEP 1

Preheat oven to 160°C (fan forced). Line a baking tray with non-stick baking paper. Beat butter, icing sugar, Orange Extract and Vanilla Bean Paste in a medium bowl with electric beaters until pale and creamy.

#### STEP 2

Sift together the flour, cocoa and cornflour, add to the butter mixture and mix with the beaters on the lowest possible speed until just combined and soft dough forms.

#### STEP 3

Lightly flour hands then roll the mixture into small balls. Place on the prepared baking tray about 5cm apart. Use a fork that has been dipped in flour to flatten each ball to about 3cm in diameter and 1cm thick.

#### STEP 4

Bake in preheated oven for 15 minutes or until cooked through. Cool on baking tray. Repeat with remaining mixture.

### Method - Filling

#### STEP 1

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### Method - Filling

Beat butter, Vanilla Bean Paste and Orange Extract in a small bowl with electric beaters until pale and creamy. Add icing sugar and beat until combined. Refrigerate until required.

#### STEP 2

To assemble biscuits, spread the base of a biscuit with filling and then join with another biscuit. Repeat with remaining biscuits and filling. Store in an airtight container for up to 5 days.

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