



PREP:
COOK:
SERVES:

Vanilla Bean Melting Moments

When we say melting moment, we really mean melting moment. These little bikkies completely melt on your tongue - they're so good!

Ingredients

Biscuits

190g butter, at room temperature
¼ cup (40g) icing sugar, sifted, plus extra for dusting
1 ½ teaspoons Queen Organic Vanilla Bean Paste
1 ½ cups (225g) plain flour
¼ cup (40g) cornflour

Filling

45g butter, at room temperature
cup (55g) icing sugar, sifted
1 ½ teaspoons Queen Organic Vanilla Bean Paste
1 tsp milk

Method - Biscuits

STEP 1

Preheat oven to 180°C/160°C fan-forced. Line trays with baking paper.

STEP 2

Beat butter, icing sugar and Queen Natural Vanilla Essence until pale and creamy. Add sifted flours, mixing until combined. Roll heaped teaspoonfuls of mixture into small balls. Place on a prepared baking tray about 5cm apart and flatten with a fork. Bake for 12 minutes until cooked through, or lightly golden. Cool on trays.

Method - Filling

STEP 1

To make the filling, beat butter, sugar, Queen Vanilla Bean Paste and milk in a small bowl until pale and creamy. Spread the base of a biscuit with filling, then join with another biscuit. Serve dusted with icing sugar.

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