



### EMPIRE BISCUITS

Preheat the oven to 160°C for fan forced baking. Line two baking trays with baking paper.

#### What you need:

240g of our everyday flour mix  
Pinch of salt  
120g butter, softened (note 1)  
80g caster sugar  
2 TBS cream (note 2)  
Strawberry/Raspberry Jam

#### Decoration:

150g icing sugar  
Boiling water  
Glace Cherries



#### To Make:

Measure the sugar and butter into a large bowl and cream together. Add the cream, mix through then add the sifted flour. Mix together until you have a stiff dough. Cut the dough in half and set one half aside. On a lightly floured surface roll the first batch to around 5mm thick with a 6cm round plain or fluted cutter. Place the cut biscuits spaced out onto the trays. Continue rolling and cutting until you have used up all the dough. Bake for 10 minutes or until the edges of the biscuits are just golden. Remove from the oven and set trays on wire racks to start cooling. When the biscuits are still just a little warm but cool enough to touch add the jam to the underside of half your biscuits then pop the other half on top to sandwich together.

When completely cold, make the icing. Sieve the icing into a bowl and gradually add 3 to 4 dsp of boiling water and mix together. You are looking for a 'gloopy' consistency. Gently dip the top of one biscuit into the icing to cover then top with a cherry.

Makes 10-12 sandwiched biscuits. Best eaten on the day.

#### Note:

1. For dairy free use non dairy spread of choice.
2. For dairy free use non dairy cream of choice

**Tip:** If you don't want to sandwich and decorate all the biscuits at once, sandwich and decorate what you need then wrap the remaining plain biscuits with clingfilm and pop them into the freezer.