

Maple Melting Moments



Serves: 20

250g butter
63g **Chelsea Icing Sugar** (1/2 cup)
5ml vanilla essence (1 tsp)
225g plain flour (1 1/2 cups)
94g cornflour (3/4 cup)

Filling

50g butter, softened
15ml **Chelsea Maple Flavoured Syrup** (1 Tbsp)
94g **Chelsea Icing Sugar** (3/4 cup)

Method

Pre-heat oven to 180°C conventional bake. Line 2 baking trays with non-stick baking paper.

Beat butter, **Chelsea Icing Sugar** and vanilla essence with an electric mixer until creamy. Sift together the flour and cornflour, add to the creamed mixture and mix well. The mixture will resemble breadcrumbs.

Roll heaped tablespoons of the mixture into balls and place on a baking tray. Press down lightly with a fork. Note: biscuits won't spread.

Bake for 12-15 minutes until the biscuits are firm and lightly golden, but not brown. When biscuits have cooled, join in pairs with a generous spread of the filling. For a more decorative look, the filling can also be piped onto the biscuits. Store in an airtight container or jar.

Filling:

Beat together butter, **Chelsea Maple Flavoured Syrup** and **Chelsea Icing Sugar** to form a smooth, spreadable consistency.

Variations

- **Lemon Melting Moments:** replace maple syrup with 15ml (1 Tbsp) lemon juice and 4g (2 tsp) lemon zest.
- **Raspberry Jam Melting Moments:** place a spoonful of raspberry jam onto each of the biscuits before piping the buttercream filling on top.

Nutrition

Contains gluten (wheat) and dairy.



Service

Serve dusted with **Chelsea Icing Sugar**.

TOTAL COST*	\$3.51
COST PER PORTION	\$0.18
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$0.67

*Cost based on average wholesale prices March 2016



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