



Gargieston Empire Biscuits Recipe

INGREDIENTS:

- 100g unsalted butter softened
- 100g caster sugar
- 1 medium egg
- 1/4 tsp vanilla paste
- 275g plain flour
- 4 tsp seedless raspberry jam
- 100g icing sugar
- blue fondant icing for the Gargieston theme and any other decorations you wish to add.

METHOD:

1. Beat the butter and caster sugar together until pale and creamy. Add the egg and vanilla and beat again before adding the flour. Mix to form a soft dough.
2. Wrap the dough in cling film and rest in the fridge for at least 30 minutes.
3. Preheat the oven to 190degC / 170degC fan. Line two baking sheets with baking parchment and set to one side.
4. Dust a clean work surface with a little flour then roll out the chilled dough roughly to the thickness of a one-pound coin. Cut into 7cm rounds and arrange evenly on the prepared baking sheets. Gather up the scraps and roll out again, cutting more rounds. Repeat until all the dough has been used.
5. Bake the rounds for 10 - 12 minutes or until light golden around the edges. Cool on the trays for a few minutes before transferring to a wire rack to cool completely.
6. Place the jam in a bowl and whisk to loosen. Use to sandwich the biscuits together.
7. To make the icing, mix two tablespoons of just boiled water into the icing sugar until smooth then spoon a little on top of each sandwiched biscuit, spreading evenly towards the edges. Leave to set.
8. **DECORATE THE EMPIRE BISCUITS WITH A BLUE GARGIESTON THEME.**
9. Store the biscuits in an airtight container for up to 5 days.
10. Makes 10 – 12 biscuits.