

ADELAIDE BAKES

Melting Moments

With raspberry buttercream

COOKIE RECIPE

200 g room temperature butter
80 g icing sugar, sieved
50 g custard powder
33 - 35 g egg white (room temp)
220 g plain flour
1-2 tsp vanilla bean paste or extract
finely grated zest of 1 lemon (optional)

YOU WILL NEED

- Stand mixer with paddle attachment
- Silicone spatula
- Teaspoons or mini ice cream scoop
- Baking trays with baking paper
- Large piping bag
- 8 - 9mm piping nozzle

MAKE the COOKIES

1. In the bowl of an electric mixer combine the soft butter, icing sugar, custard powder, vanilla and zest (if using). Cream the mixture together on medium speed until everything is combined thoroughly and looks like a smooth, pale paste.
2. Add the egg whites and beat again to combine.
3. Begin adding the flour one third at a time to allow the flour to combine evenly throughout. Add the second and third addition of flour into the mixture and beat thoroughly to combine between each addition. Scrape the sides of the bowl and beat one final time to be sure everything is evenly combined.
4. You may need to refrigerate the mixture for approximately 25 - 30 minutes to allow the dough to firm up a little for handling. *especially important in summer*
5. Preheat an oven to 155°C (fan forced) / 165°C (no fan) and line 2 baking trays with baking paper.
6. Once the mixture is cold, use 2 teaspoons to drop equal amounts of batter onto the baking tray, weigh the dough if you would like even sized cookies. For large cookies I weigh 30g per cookie, for bit sized cookies allow 15g. Using clean, lightly floured hands roll the cookie dough into neat balls and using a floured fork, press the tines into the top of each cookie to flatten slightly.
7. Bake the rolled cookies for 15-16 minutes for mini moments / 18-20 minutes for large moments. Remove from oven and leave to cool completely on the baking tray before filling

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RASPBERRY BUTTERCREAM

120 g unsalted butter, softened

260 g icing sugar, sieved

2 large tablespoons raspberry jam

1 teaspoon vanilla extract or bean paste

lemon zest (optional)

MAKE the BUTTERCREAM

1. Place the soft butter in the bowl of a stand mixer with the paddle attachment fitted, gently beat the butter on medium until smooth before beginning to add the icing sugar.
2. Add the icing sugar in large scoops and allow the butter to combine with the icing sugar between each addition completely. Adding the sugar in batches allows the butter to cream the icing sugar and creates a smoother buttercream. Over time the buttercream will become soft, fluffy, and pale in colour.
3. Once all of the icing sugar is combined, add the vanilla, lemon zest (if using), and jam. Beat together well to combine. Use a soft spatula to clean down the sides of the mixing bowl and combine everything thoroughly.
4. Fit your piping bag with a nozzle, pipe buttercream onto one half of a cookie, and sandwich with the other. Refrigerate until the buttercream is set.
5. These cookies are best stored in a cool environment. On days over 18 degrees C, my preference is in the fridge, in an airtight container. These cookies will stay fresh for 3-4 days.