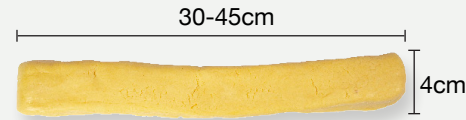




**1.** In a bowl, beat the 225g unsalted butter with the caster sugar (bag 1) until combined.



**2.** Add the milk and beat into the mixture. Now add the flour (bag 2) and custard powder (bag 3) and mix together until you have a ball of smooth dough. You'll need to bring your mixture together with your hands.



**3.** Roll and shape the dough into a long rectangle shape, roughly 4cm width, 5cm depth and 30-45cm in length. Wrap in cling film and chill in the fridge for at least 2 hours until firm. This will make it a lot easier to slice thinly.



**4.** Once chilled, thinly slice your dough into around 44-60 slices 0.5cm thick and place onto 2 large baking trays line with the baking paper provided. Depending on the size of your tray, you may need to bake in batches.



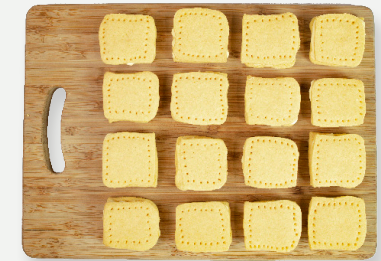
**5.** Preheat the oven to 180°C/160°C fan/gas mark 4. Using your wooden skewer, decorate each biscuit by dotting around the edge of the biscuit, keeping within 0.5cm from the edges.



**6.** Bake in the oven for 10-15 minutes, or until the edges of the biscuits turn a pale golden brown colour. Remove the tray of biscuits from the oven and allow to cool for 5-10 minutes on the tray before transferring the biscuits to a wire rack to cool completely. To make the filling, beat 120g of unsalted butter until soft then add in the icing sugar (bag 4) and custard powder (bag 5).



**7.** Gradually add 1-2 tsp of water and mix until you have a smooth, thick buttercream. Spoon the buttercream into the piping bag provided. Layout half of the biscuits. In a zig-zag formation, pipe the buttercream onto the biscuit base to the same thickness as the biscuit itself. Top with another biscuit and repeat with the others.



**8.** When assembled you can chill the biscuits for 20-30 minutes in the fridge to firm up the icing. Your biscuits will keep in an airtight container for 1 week.

#### MY TOP TIP

When placing the biscuits on the baking tray, you can sit them closely together as they don't spread much.

*Michel Roux*  
★★★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	<b>35 MINS</b> + 2 HRS CHILLING	<b>10-15 MINS</b>	<b>22-30</b>

### IN THE KIT

- Bag 1:** 115g caster sugar
- Bag 2:** 340g plain flour
- Bag 3:** 125g custard powder
- Bag 4:** 210g icing sugar
- Bag 5:** 20g custard powder

- Butter measure
- Wooden skewer
- 4 x A4 baking paper
- Small piping bag

### YOU WILL NEED

- 345g (225g + 120g) unsalted butter, softened
- 3 tbsp milk
- 1-2 tsp water
- Baking tray
- Cling film
- Rolling pin

### STORAGE

These biscuits are best served at room temperature. Store in an air-tight container, in a cool dry place.

### INGREDIENTS

Plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), icing sugar: (sugar (97%), maize starch), custard powder: maize starch, salt, flavouring, colour (annatto), caster sugar.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1347kJ/317kcal
Fat	0.8g
of which saturates	0.3g
Carbohydrates	72g
of which sugars	42g
Protein	5g
Salt	0.04g

Allergens: For allergens see ingredients in **bold**.  
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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# CUSTARD CREAM BISCUITS



Michel Roux  
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