



1. To make the lemon curd, put the caster sugar (**bag 1**), the zest and juice of a lemon, and 25g of butter in a saucepan. Cook on a low heat for 1-2 minutes, until the butter has melted and all the sugar has dissolved.



2. Beat the egg in a separate bowl and add to the mixture. Increase the heat to medium and whisk constantly for 1-2 minutes until thickened slightly (it will thicken more as it cools). Be careful, as the mixture is very hot. Strain the curd through a sieve set over a clean bowl (you may need to push it through with a spoon), and put in the fridge to cool completely. Preheat the oven to 180°C/160°C fan/gas mark 4.



3. Grease and line the baking tray(s) with the provided baking paper. You may need to use several baking trays, or bake the biscuits in batches. Ensure the butter is well softened - it should be soft to the touch, but still holding its shape. Beat 250g of softened butter in a large bowl, until smooth. Add the icing sugar (**bag 2**), and beat until light and fluffy. Gradually add the flour and vanilla (**bag 3**) and beat well until combined.



4. If the biscuit dough is very soft and sticky, refrigerate for 5-10 minutes until it is firm enough to roll into balls. Roll the dough into 24 small balls, weighing approximately 22g each, the size of a ping pong ball, and put onto the prepared baking tray(s), 3cm apart. If you have refrigerated the dough before rolling, allow the rolled balls to come back to room temperature before proceeding.



5. Fill a mug with cold water. Dip a fork in the water and lightly push down onto the dough to flatten and create a textured top, repeat with all the biscuits. Bake the biscuits for 12-15 minutes, until the edges have started to turn a slight golden brown. Remove from the oven and leave to cool on the baking trays for 10 minutes before carefully transferring to a wire rack to cool completely and harden.



6. While the biscuits are cooling, make the white chocolate buttercream. Half fill a mug or bowl with very hot (not boiling) water and sit the sealed bag of white chocolate (**bag 4**) in the water. When the chocolate is completely melted, if the water cools down, refill with hot water to prevent the chocolate solidifying. Leave to one side to cool slightly.



7. Beat 85g of softened butter in a bowl and gradually add the icing sugar (**bag 5**). Once the white chocolate has cooled slightly, add it to the buttercream and mix until combined. If the buttercream is too stiff add 1tsp of water or milk at a time until the buttercream is soft but still pipeable. Spoon the buttercream into the provided large piping bag and cut off approximately 3cm.



8. Pipe small peaks on the base of one of the biscuits. Spoon the lemon curd into the provided small piping bag, and pipe lemon curd on top of the buttercream, then sandwich with another biscuit, ensuring the textured side of the biscuit is facing outwards. Repeat with the remaining biscuits. Lightly dust with icing sugar (**bag 6**) to finish.

TOP TIP

Pipe 8cm lines of biscuit dough onto the baking tray to create Viennese fingers.

| SKILL LEVEL | PREP TIME | BAKE TIME | SERVINGS |
|-------------|-----------|-------------------------|----------|
| 👑👑👑👑👑 | 40 MINS | 12-15 MINS PER BATCH | 12-14 |

IN THE KIT

Bag 1: 50g caster sugar

Bag 2: 50g icing sugar

Bag 3: 275g plain flour, 1/16 tsp
madagascan vanilla

Bag 4: 60g white chocolate chips

Bag 5: 170g icing sugar

Bag 6: 5g icing sugar

1 x large piping bag

1 x small piping bag

3 x A4 baking paper

Butter measure

VIDEO

Bakedin.co.uk/lemon-viennese-biscuits

INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), icing sugar (sugar (97%), maize starch), white chocolate chips (sugar, cocoa butter, whole **milk** powder, **soya** lecithin e 322, vanilla extract), caster sugar, ground vanilla.

| Nutritional info | Per 100g (as sold) |
|--------------------|--------------------|
| Energy kJ / kcal | 1638kJ/387kcal |
| Fat | 3.9g |
| of which saturates | 2.1g |
| Carbohydrates | 82g |
| of which sugars | 50g |
| Protein | 4.9g |
| Salt | 0.02g |

Allergens: For allergens see ingredients in **bold**.

May contain: **nuts**.

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

SHARE YOUR BAKEDIN EXPERIENCE WITH US . . .



OR



BakedIn Ltd, Office 112, Slington
House, Rankine Road, Basingstoke
Hampshire, RG24 8PH

@bakedincakes

585g

