

## Custard Creams

(from Day to Day Cookery, 3<sup>rd</sup> edition)

160g butter, softened

½ cup icing sugar (confectioner's sugar)

1 ½ cups plain flour (all-purpose flour)

½ cup custard powder

1. Cream butter and icing sugar.
2. Sift flour and custard fine particles together. Gradually add to butter/sugar mix.  
TIP Be careful – if your beaters are too fast, more flour mix will end up out of the bowl than in. Ask me how I know ;) Also, you may need to mix the dough by hand to bring it all together at the end, because it will stiffen right up.
3. Roll into small balls and place on a tray. Flour a fork so it doesn't stick to the biscuits, and press each ball down slightly.
4. Bake in a slow to moderate oven until a pale golden colour.
5. Cool on a wire rack but be careful – they're fragile when they're still warm.

### Icing

The original recipe says you should join biscuits in pairs with lemon icing, but I like to go over the top with the custard, and use custard icing instead.

1 tablespoon-ish of softened butter

1 cup icing (confectioner's) sugar

½ to 1 tablespoon of custard powder

Milk, to bring the icing together.

Mix the sugar and icing sugar together in a bowl. Add in the butter and a dash of milk. I like to mix it with a flat knife, because it brings it together better. Then just add dashes of milk until the icing is about the consistency of butter – thick and pliable enough to spread on the biscuits without too much effort.

Make sure the biscuits are cold when you put them together, and if the top biscuit slides off, the icing is too wet. Just add a little more icing sugar to thicken the mix up.

If you make these biscuits, I'd love to see them! You can email me at [mail@srsilcox.com](mailto:mail@srsilcox.com) or if you put a photo up on social media, tag me (@srsilcox) so I can drool over them 😊