

# Bourbon Biscuits

**Makes 20-22**

**Hands-on Time 25 minutes (plus chilling)**

**Baking Time 15 minutes**

## Ingredients

- 205g unsalted butter (softened)
- 55g caster sugar
- 55g soft light brown sugar
- 230g plain flour
- 80g cocoa powder
- 1/8 tsp plus a pinch fine salt
- 2 tbsp golden syrup
- 2 tbsp full-fat milk
- 1 medium egg
- 1 tsp instant coffee powder (fine)
- 145g icing sugar
- ½ tsp vanilla extract

## Equipment

- Mixing bowl
- Wooden spoon
- Baking parchment
- Rolling pin
- Bourbon biscuit cutter, sharp knife, or pizza cutter
- Aluminium baking sheet
- Wire rack
- Teaspoon

## Method

### 1. Make the Biscuit Dough

- In a mixing bowl, beat 120g of butter, the caster sugar, and light brown sugar until light and smooth.
- Add the flour, 50g of cocoa powder, and 1/8 teaspoon of fine salt. Stir until the mixture resembles crumbs.
- Mix in the golden syrup, 1 tablespoon of milk, and the egg until a thick paste forms.
- Roll the dough between parchment to 5-7mm thick. Chill for at least 1 hour.

### 2. Cut and Bake the Biscuits

- Cut out biscuits using a Bourbon cutter, knife, or pizza cutter. If using a cutter and you find it sticking sprinkle a mix of cocoa and cornflour over the biscuit dough before cutting further biscuits. If using a knife, aim for biscuits as wide and long as your index and middle fingers.
- Chill the cutouts for 1 hour.
- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake the biscuits on parchment-lined baking sheets for 15 minutes. Cool on a wire rack.

### 3. Make the Filling

- In a clean mixing bowl, beat the remaining 85g of butter, 30g of cocoa powder, a pinch of salt, the coffee powder, and the icing sugar until smooth.
- Add the vanilla extract and 1 tablespoon of milk. Beat until thick but spreadable.
- Assemble the Biscuits

- Spread 1-1½ teaspoons of filling onto half the biscuits.
- Sandwich with the remaining biscuits. Smooth the edges with your finger for a neat finish.

Enjoy!