

Custard Creams

Makes 20

Hands-on Time 25 minutes plus chilling

Baking Time 12 minutes

Ingredients

- 225g unsalted butter (softened)
- 70g caster sugar
- 200g plain flour
- 85g custard powder
- 1 tbsp plus 1 tsp full-fat milk
- 1 medium egg
- Cornflour (for dusting)
- 140g icing sugar
- ½ tsp vanilla extract

Equipment

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

Method

1. Make the Biscuit Dough

- In a mixing bowl, beat 150g of butter and the caster sugar until light and smooth.
- Add the flour and 65g of custard powder. Stir until the mixture resembles crumbs.
- Mix in 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 Custard Cream cutter, knife, or pizza cutter. If using a cutter, dust the dough and your cutter using cornflour. If using a knife, aim for biscuits as wide as your middle, ring, and pinky fingers and as long as your pinky finger.
- Chill the cutouts for 1 hour.
- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Bake the biscuits on parchment-lined baking sheets for 12 minutes. Cool on a wire rack.

3. Make the Filling

- In a clean mixing bowl, beat the remaining 75g of butter, 20g of custard powder, and the icing sugar until smooth.
- Add the vanilla extract and 1 teaspoon of milk. Beat until thick but spreadable.

4. 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!