



RECIPE OF THE MONTH



Beautifully Buttery Viennese Whirls

These melt-in-the-mouth, delightfully buttery Viennese Whirls are extremely simple to make the perfect accompaniment to afternoon tea!

For the Biscuits:

- 200g lightly salted butter, softened
- 200g plain flour
- 50g icing sugar
- 2 tsp vanilla extract
- 2 tsp cornflour
- 1/2 tsp baking powder

For the Filling:

- 100g butter, softened
- 170g icing sugar
- 1 tsp vanilla extract
- 50g raspberry or strawberry jam

Method

- Pre-heat the oven to 180°C / 160°C fan / gas 4
- Line 2 baking sheets with baking paper
- Add the butter and icing sugar to a large bowl and beat with an electric whisk for around 5 minutes until light and fluffy. Add the vanilla extract and beat again
- Sift the flour, cornflour and baking powder into the mix and fold together with a spatula until combined and smooth
- Spoon the mix in to a piping bag which has been fitted with a star nozzle and pipe 5cm diameter biscuits on to the baking trays ensuring 3cm space around each biscuit.
- Bake for 10-12 minutes until the biscuits are light golden brown and evenly baked.
- Remove the trays from the oven and allow the biscuits to cool for a few minutes before transferring to a wire rack.
- Whilst the biscuits are cooling, make the filling by adding the butter and icing sugar to a mixing bowl and stir together using a wooden spoon. Once combined, use an electric whisk to beat the buttercream until it is smooth and fluffy.
- Add the vanilla extract to the mix and beat once more before transferring to a piping bag.
- When the biscuits have completely cooled, turn them upside down so that the flat face is pointing up. Pipe a generous amount of cream on one biscuit, then spread the strawberry or raspberry jam on another. Sandwich both biscuits together to create the Viennese Whirl.