

## Passionfruit Cream Biscuits

Prep: 10 min

Cook: 60 min

Serves: Approx. 25

Ingredients:

- 125 gram butter, room temperature
- 2 teaspoon finely grated lemon rind
- 1/3 cup caster sugar
- 2 tablespoon golden syrup or treacle
- 1 cup self-raising flour
- 2/3 cup plain flour
- 1/4 cup passionfruit pulp
- 2 tablespoon passionfruit pulp
- 90 gram butter
- 1 cup icing sugar

Method:

1. Beat butter, rind and sugar in small bowl with electric mixer until light and fluffy. Add golden syrup, beat until combined. Stir in sifted dry ingredients and passionfruit pulp.
2. Turn dough onto floured surface, knead gently until smooth. Divide dough in half; roll each portion between sheets of baking paper to 5mm (¼-inch) thickness. Refrigerate 30 minutes.
3. Preheat oven to 180°C/350°F. Line oven trays with baking paper.
4. Cut 25 x 4cm (1½-inch) fluted rounds from each portion of dough; place rounds about 2.5cm (1 inch) apart on trays.
5. Bake biscuits about 10 minutes. Cool on trays.
6. Meanwhile, for passionfruit cream, strain passionfruit pulp through fine sieve into small jug, discard seeds. Beat butter and sugar in small bowl with electric mixer until light and fluffy. Beat in passionfruit juice.
7. Spoon passionfruit cream into piping bag fitted with 5mm (¼-inch) fluted tube. Pipe cream onto half the biscuits; top with remaining biscuits. Serve dusted with a little extra sifted icing sugar.

Enjoy!! 😊