

Kisses with Cream Filling



Here's a sweet idea for a special occasion.

Ingredients

240 g butter softened
1 3/4 cups icing sugar
1 tbsp arrowroot
170 g self-raising flour

Method:

1. Preheat oven to 150°C. Line a baking tray with baking paper. Cream 115g of butter and 1 tbsp of icing sugar together until pale and creamy.
2. Add arrowroot and flour, and mix until combined. Roll a heaped teaspoon of mixture into a ball and place on the baking tray.

3. When all the mixture is rolled, press each little ball gently with a fork.
4. Bake for 10 to 12 minutes. Cool completely. Store in an airtight container.
5. To make the cream filling – whisk 125g of butter until creamy. Then add 1½ cups of icing sugar and whisk until fluffy.
6. Spread the cream filling on one ‘kisses’ and top with another.
7. Dust with icing sugar to serve.