

## **Biscuit ~ Creamy Piped Mix Recipe**

### **Ingredients**

Plain flour	7 oz
Custard Powder	1 oz
Castor Sugar	2 oz
Butter	6 oz

This creamed mixture is piped into pretty shapes, which are ideal for serving for tea or with after dinner coffee

### **Method**

In a bowl sift together

- 7 oz plain flour
- 1 oz custard powder
- 2oz castor sugar
- 6oz softened butter

Beat well using a wooden spoon until soft and creamy

Spoon the mixture into a piping bag

### ***Ways to change the basic mix***

#### **Chocolate Mint Drops**

Make the basic mix substituting ½ oz of cocoa powder for ½ oz flour

Pipe the mixture into star shapes 1in in diameter and bake

In a bowl mix

- 4 oz icing sugar
- 1 tablespoon of water
- few drops of peppermint essence
- few drops of green food colouring

Beat until smooth

Dip half of each biscuit into the icing

### **Walnut Crescents**

Pipe crescent shapes on to a baking sheet

Sprinkle with finely chopped walnuts

Bake in a moderate oven ( mark 4 - 180c - 350f ) for 15 minutes

### **Mocha Buttons**

- 1 oz Butter
- 1 rounder teaspoon instant Cocoa powder
- 2 teaspoons water

Melt in a saucepan until the butter has melted and is bubbling

- Add 4 oz icing sugar

Beat until smooth, leave until cool

Sandwich biscuits together with a little of the mix

Dust with icing sugar

### **Vanilla Buttons**

As for Mocha buttons but use ½ teaspoon of vanilla essence

### **Coffee Buttons**

As for Mocha buttons but use 1 level tablespoon of coffee powder

### **Viennese Fingers**

With a star tube pipe 3in long fingers

Once baked dip both ends into melted chocolate and leave to set

### **Cornflour Whirls**

Make the basic mix substituting ½ oz of cornflour for ½ oz flour

Pipe the mixture into whirls shapes and bake

Dust with a little icing sugar

Spoon a little raspberry jam into the centres of the biscuits

### **Almond Rings**

Pipe the mixture into rings and sprinkle with flaked almonds

Bake for 15 minutes, cool and sprinkle with icing suage