

Viennese Whirls.

Shared by Jan from the MND Community

Servings: 16 approx.

Cook time: 15 minutes

Ingredients

For the biscuits

- 250g very soft butter
- 50g icing sugar
- 250g plain flour
- 50g cornflour
- ½ tsp pure vanilla extract

For the filling

- 100g soft butter
- 200g icing sugar
- ½ tsp pure vanilla extract
- 65g seedless raspberry jam

Recipe

1. Preheat the oven to 190°C/170°C (fan). Line a baking sheet with greaseproof paper.
2. Put the butter, icing sugar, plain flour, cornflour and vanilla extract in a food processor and blend until smooth. You may need to scrape the mixture down a couple of times with a rubber spatula.
3. Spoon the dough into a piping bag fitted with a large star nozzle. Pipe 16-18 rosettes of dough, about 6cm (2½in) across, spacing them well apart.

(Turn over for the rest of the recipe)



4. Bake in the centre of the oven for 13-15 minutes, or until pale golden-brown and firm.
5. Cool on the baking tray for five minutes, then transfer to a cooling rack.
6. Repeat with the remaining dough to make 32-36 biscuits.
7. For the filling, put the butter in a bowl and sift the icing sugar on top. Add the vanilla extract and beat with a wooden spoon or electric whisk until very light and smooth. Spoon into a clean piping bag fitted with a large star nozzle.
8. Put the jam in a bowl and stir until smooth.
9. Pipe a rosette of cream onto the flat side of half the biscuits. Add a small spoonful of raspberry jam, then top with another biscuit. Dust the tops with icing sugar before serving.

Jan's tips

- For the best Viennese Whirl shape, keep the dough cool and pipe straight from the bag.
- They also freeze beautifully (unfilled) for up to one month!