

GRANNY NORMA'S CUSTARD CREAMS

Ingredients

- 100g butter
- 100g plain flour
- 50g caster sugar
- 50g custard powder
- A few drops of vanilla essence
- Filling... 150g icing sugar & 75g butter



Method

1. Cream butter and sugar. Fold in flour and custard powder with vanilla to create a pliable dough.
2. Pre heat oven to 180 C/Gas No4.
3. Form nuggets of dough into evenly sized small balls on a lightly floured surface.
4. Place on a baking tray lined with parchment and press each biscuit with the back of a fork to flatten gently.
5. Bake for approx 10 minutes until lightly brown.
6. Remove from oven and allow to cool before filling.
7. To make filling, gradually beat the icing sugar into the softened butter using a wooden spoon.
8. Sandwich pairs of cooled biscuits lightly together to create custard creams.

Makes 12

My Memory by Heather Anderson

Every Easter holidays, when my sister was studying for exams, I was parcelled off to my Gran and Grandad's in Callander. From the bustle of Edinburgh it was a bit of a culture shock but I loved it! We fed the ducks, went walking by the river and even had the odd trip to Blair Drummond Safari Park. When it was dreich my Gran and I would play board games and bake... a lot! My favourite was her custard creams. Standing at the worktop, looking out over the garden, I remember the house filled with the delicious smell of baking. Later I would carefully try to ice the two halves together. This treasured memory is almost as treasured as my Dad's face when I would return home with armfuls of baking!

