## **Courtesy of The Red Cross - Please Donate**



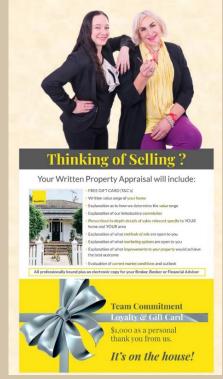
## Melting Moments with Cointreau Tcing

250g butter, softened ½ cup each: icing sugar, cornflour ½ cups flour ½ teaspoon baking powder

## Cointreau Teing

- 2 tablespoons butter, softened
- 1 tablespoon Cointreau (or your favourite liqueur)
- 1 cup icing sugar
- 1. Preheat the oven to 160°C. Line 1 or 2 oven trays with baking paper.
- 2. Cream the butter and icing sugar until light and fluffy. Sift in the cornflour, flour and baking powder. Gently fold together.
- Roll teaspoonfuls of the mixture into balls and place on the prepared oven trays. Press down gently with a fork. Bake for 30 minutes or until just starting to colour.
- 4. Cool on a wire rack.
- 5. Mix together the icing ingredients until light and creamy. Sandwich the biscuits together with the icing.

Makes 24.







From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK.

Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.