

Courtesy of The Red Cross – Please Donate



Melting Moments with Cointreau Icing

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

Cointreau Icing

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.
3. 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.



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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.

Until then, please enjoy & feel free to share this selected recipe

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