

# Viennese whirls

---

Preparation and cooking time

**Prep:**45 mins

**Cook:**12 mins

**Makes 10**

These elegant, buttery biscuits might look extra impressive but they're surprisingly easy to make. Dip in chocolate for an extra sweet treat

## Ingredients

### For the biscuits

200g slightly salted butter, softened

50g icing sugar

2 tsp vanilla extract

200g plain flour

2 tsp cornflour

$\frac{1}{2}$  tsp baking powder

### For the filling

100g butter, softened

170g icing sugar

1 tsp vanilla extract

50g raspberry jam or strawberry jam



## Method

### STEP 1

Heat oven to 180C/160C fan/gas 4 and line 2 baking sheets with baking parchment. Put the butter and icing sugar in a large bowl and beat with an electric hand whisk for about 5 mins until pale and fluffy. Add the vanilla extract and beat again until fully incorporated.

### STEP 2

Sift in the flour, cornflour and baking powder, and fold into the mixture using a spatula until combined (the dough should have a tacky consistency). Spoon the dough into a piping bag fitted with a large star-shaped nozzle. If all the mixture doesn't fit, do it in 2 batches.

### **STEP 3**

Pipe swirly circles 5cm diameter onto 2 baking sheets making sure there are 3cm spaces **between** each swirl.

### **STEP 4**

Bake for 10-12 mins, swapping the trays over halfway through the cooking time so the biscuits are evenly baked, until pale golden and cooked through. Leave to cool on the baking sheets for a few mins, then transfer to wire racks.

### **STEP 5**

While the biscuits cool, make the filling. Put the softened butter in a large mixing bowl and add the icing sugar. Stir together initially with a wooden spoon then switch to electric beaters or a whisk to get the buttercream fluffy and smooth. Add the vanilla extract and beat once more to combine. Transfer the buttercream to a piping bag and snip off the end.

### **STEP 6**

Turn the biscuits over so their flat side is facing up then pipe buttercream over half of the biscuits and spread a little jam on the rest. Sandwich a jam covered biscuit together with a buttercream one and repeat until all the biscuits are used up.

### **RECIPE TIPS**

#### **CHOCOLATE VERSION**

For a chocolate dipped version, instead of sandwiching the biscuits together try dipping the flat side in melted chocolate. Leave them to set chocolate side up on baking parchment then serve.