



Coffee Creams

Ingredients

125gms of unsalted butter
½ cup of castor sugar
1 egg
2 level tspn of instant coffee
1 tbspn of boiling water
320gm of Orgran Gluten Free SR Flour

Filling

1 tspn of instant coffee
1 tspn of boiling water
20gm of softened butter
1 cup of gluten free icing sugar

Method

1. Preheat the oven to 170oC and line some trays with baking paper.
2. Dissolve the coffee in the boiling water.
3. Cream together the butter and the sugar, then add the egg and then the dissolved coffee mixture.
4. Fold in the flour.
5. Now roll small amounts of the mixture into balls.
6. Place these balls onto the tray, making a cross hatch pattern with a fork, on the top of each ball.
7. Bake for approximately 15 minutes, until golden brown.
8. Then transfer to a cooling rack to cool.

Filling method

1. Mix all the filling ingredients together, to make a smooth firm mixture.
2. Use the icing mixture to either join the biscuits together, or ice the top of the biscuits, then decorate with small chocolate chips.