



Honey Cream Filled Biscuits



A golden baked treat filled with sweet honey cream. These biscuits are simple to make and will delight the whole family.

PREP TIME: 15 MIN

TOTAL COOK TIME: 20 MIN

INGREDIENTS

- 1/2 cup sugar
- 100g butter
- 1 egg, beaten
- 1/3 cup AB's Rainforest Honey
- pinch of salt
- 2 cups plain flour
- 1/4 tsp cinnamon
- 1 tsp baking powder

FILLING:

- 2 tbsp butter
- 2 tsp grated lemon rind
- 2 cups icing sugar, sifted
- 2 tbsp AB's Rainforest Honey
- squeeze of lemon juice

DIRECTIONS

1. Preheat the oven to 180°C.
2. Cream together butter and sugar.
3. Mix in beaten egg and honey.
4. Sift the dry ingredients twice and fold into the creamed mixture.
5. Combine thoroughly.
6. Roll teaspoons of the mixture into balls and place on a greased baking sheet.
7. Flatten balls slightly with a fork and bake for around 15 minutes.
8. When cold, join biscuits together with honey filling.

Filling:

1. Cream together butter, lemon rind, and icing sugar.
2. Mix in honey and lemon juice.

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