

# dexam

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bake

## Custard Creams



### Ingredients:

#### Biscuit:

- 175g plain white flour
- 3 tbsp custard powder
- 1 tsp baking powder
- 3tbsp white caster sugar
- 100g butter, cubed, softened
- 1 egg
- ½ tsp vanilla extract
- 1 tbsp milk, if necessary

#### Custard cream filling:

- 200g icing sugar
- 4 tbsp custard powder
- 100g unsalted butter, softened

Combine the flour, custard powder, baking powder and caster sugar together in a bowl. Rub in the butter until the mixture becomes the consistency of breadcrumbs.

Add the egg and the vanilla extract. Mix until the ingredients come together into a smooth ball. If too dry add the milk one drop at a time. Gather the dough ball and wrap tightly in clingfilm. Let the dough rest in the fridge for at least 30 minutes.

To make the custard cream filling, mix the icing sugar and custard powder in a bowl, then beat in the butter until light and fluffy. add the 2 teaspoons of boiling water and mix until smooth. Cover and set aside. Preheat the oven to 180°C/Gas mark 4 and line a baking sheet with greaseproof paper. Roll out the dough on a floured surface to about 5 mm thick. Dust Dexam custard cream cookie cutter and press with flour before using, place cutter on dough and push cutter into dough to cut biscuit shape. Depress central button on cutter to release the dough from the mould and imprint the design on to an even number of biscuits. Place on prepared baking tray. Bake for 12-15 minutes until just golden at the edges, then transfer to a wire rack to cool. Once cool sandwich them together with a teaspoon of the filling.

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## Bourbon Creams



### Ingredients:

#### Biscuit:

- 50g butter softened
- 50g soft brown sugar
- 1 tbsp golden syrup
- 110g plain white flour
- 20g cocoa powder
- ½ tsp bicarbonate of soda
- 2 - 3 tbsp caster sugar for sprinkling

#### Mocha cream filling:

- 75g icing sugar
- 50g butter, softened
- 1 tbsp cocoa powder
- 1 tsp cold, strong coffee

Preheat the oven to 150°C/Gas mark 2 and line a baking sheet with greaseproof paper. Use an electric whisk to cream the butter and brown sugar until pale and fluffy. Beat in the golden syrup with a wooden spoon. Sift in the flour, cocoa and bicarbonate of soda and beat into an even dough. Chill for 30 minutes.

Turn the dough out onto a floured surface and knead for a minute or so, then role into a rectangle about 5mm thick. Dust Dexam bourbon cookie cutter and press with flour before using, place cutter on dough and push cutter into dough to cut biscuit shape. Depress central button on cutter to release the dough from the mould and imprint the design on to an even number of biscuits. Sprinkle with caster sugar then transfer the biscuits to the prepared baking sheet and bake for 8 - 10 minutes until the edges start to brown. Transfer to a wire rack to cool.

For the filling, sift the icing sugar into a large bowl. Add the butter and beat until light and fluffy. Add the cocoa and coffee and beat together. Assemble the biscuits by spreading a teaspoon of mocha cream filling over half the biscuit and, using the second half, press together to form a sandwich.

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## Jam Treats



### Ingredients:

#### Biscuit:

- 250g butter softened
- 140g icing sugar
- 1 tsp of vanilla extract or 1 vanilla pod, split, seeds scraped
- 1 egg yolk
- 375g plain white flour
- 30g white caster sugar, for sprinkling
- 170g seedless raspberry jam

Put the butter and icing sugar in a large bowl and beat together with an electric whisk until very pale and fluffy. Add the vanilla extract, or seeds, and egg yolk and beat well with a wooden spoon. Sift in the flour and mix into a firm dough. Work the dough into a smooth ball with your hands, then wrap it in clingfilm and pop in the fridge for an hour.

Preheat the oven to 190°C/Gas mark 5 and line two baking sheets with greaseproof paper. Place the dough on a light-ly floured surface and roll out until about 3mm thick. Dust Dexam jam treat cutter and press with flour before using, place cutter on dough and push cutter into dough to cut biscuit shape. Depress central button on cutter to release the dough from the mould. Then use the heart shaped cutter to cut a hole from the centre of the biscuit. Cut an even number of biscuits. Place the biscuits on the prepared baking sheets and bake in the oven for 10-12 minutes or until they are a pale golden colour. Do not overcook or they will become too hard. Transfer the biscuits to a wire rack and sprinkle with caster sugar while they are still warm. When the biscuits have cooled, sandwich them together with a small amount of jam.

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## Iced Rings



### Ingredients:

#### Biscuit:

- 100g butter softened
- 100g caster sugar
- 1 egg
- 1 tsp of vanilla extract
- 200g of flour
- 300g icing sugar
- Food colouring pastes

Put the flour, caster sugar, egg and vanilla into a bowl and rub in butter until it resembles fine breadcrumbs then stir in the egg and vanilla. Tip onto a work surface and bring dough together, wrap in clingfilm and chill for 30 minutes. Preheat the oven to 180°C/Gas mark 4. Lightly flour a work surface and roll out the dough to about 5mm thick. Dust Dexam iced ring cutter and press with flour before using, place cutter on dough and push cutter into dough to cut biscuit shape. Depress central button on cutter to release the dough from the mould. Then use the hexagon shaped cutter to cut a hole from the centre of the biscuit. Put the rings on a non-stick baking sheet and bake for 12 minutes or until lightly golden. Cool for 3 minutes then transfer to a wire rack to cool fully.

To make the icing, sift the icing sugar into a large bowl and mix in enough boiled water to make a thick, spreadable consistency. Divide the icing among smaller bowls and dye in contrasting colours. Spread a single colour over the top of a biscuit using a palette knife. Working quickly drizzle a few lines over the iced biscuit in a contrasting colour, then pull a cocktail stick through the icing to feather it. Place on a rack to set.

Continue icing the remaining biscuits, using different colours. You might need to adjust the consistency of each icing a little with water as you go. Allow to set before serving.