



Belgian Biscuits

Words can't begin to describe how delicious these biscuits are! Jam, sandwiched between two spiced biscuits, topped with icing is a delicious and classic afternoon snack.



Prep
35m



Cook
12m



Serves
12

Ingredients

Biscuit:

- 1 ¼ cups brown sugar
- 240g butter, softened
- 1 egg
- 2 ¾ tsp mixed spice
- 1 ¼ tsp cinnamon
- ½ tsp ginger
- 2 ½ cups plain flour
- 1 tbsp baking powder
- 1/2 cup raspberry jam

Icing:

- 1 ¼ cup icing sugar
- 1 tbsp hot water
- 10g butter, melted

Coloured sugar:

- ¼ cup white sugar
- drop of red food colouring



Method

Biscuit:

Place the brown sugar, butter and the egg in a food processor.

Blitz until combined.

Add the mixed spice, cinnamon, ginger, and flour and baking powder.

Process until the mixture forms a dough.

Wrap and refrigerate the dough for 20-25 minutes.

Preheat the oven to 180°C. Line 2 trays with baking paper.

Roll the dough out to a 5mm thickness.

Using a round, fluted cookie cutter **cut** the biscuits out until no dough remains.

Place onto the baking trays.

Bake for 10-12 minutes. Leave to cool on a wire rack.

Spread jam onto half of the biscuits.

Sandwich the jammed biscuits to the non-jammed biscuits.



Method (cont.)

Icing:

Combine the icing sugar, water and butter into a small bowl. If necessary, add more water (the icing should be spreadable).

Spread the icing onto the biscuits.

Coloured sugar:

In a snap-lock bag, **place** the sugar and red food colouring.

Shake until the sugar has turned pink.

Sprinkle the coloured sugar over the biscuits.

Happy Baking!