



Passionfruit Melting Moments

Ingredients

125g unsalted butter, softened
30g icing sugar
3/4 cup plain flour
1/3 cup cornflour
1/2 tsp baking powder
10g Fresh As Passionfruit Powder

Fresh As Passionfruit Filling

60g unsalted butter, softened
1 cup icing sugar
20g Fresh As Passionfruit Powder

Method

To make cookies, preheat oven to 160°C / 325°F / Gas mark 3. Place butter and sugar in a bowl and beat with an electric mixer until pale and creamy. Add dry ingredients and beat until combined into a smooth dough. Roll tablespoon-sized portions into small balls, place on greased baking trays. Flatten each ball slightly by pressing with a lightly floured fork. Bake for 12-15 minutes or until firm and lightly golden but not browned. Remove to a wire rack to cool completely before filling.

To make Passionfruit Filling, combine ingredients in a bowl and beat well with an electric mixer until creamy. Spread the filling onto the underside of half the cookies and sandwich together with the remaining cookies. Makes 12 sandwich cookies

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EVERYDAY GOURMET RECIPE

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