

YoYo Biscuits

Makes 15 YoYo's

Ingredients

300g plain flour

300g unsalted butter (room temperature)

100g icing sugar

100g custard powder

1 tsp vanilla extract

Icing

60g unsalted butter (room temperature)

200g icing sugar

2 tbsp fresh lemon juice (not bottled if possible)

Method

1. Preheat your oven to 170°C or 160°C fan forced
2. Add all ingredients to a stand mixer and beat on low, increasing speed to medium until the mixture comes together and is smooth. Do not panic, this takes a few minutes and eventually turns from looking like breadcrumbs to a beautiful, smooth biscuit dough.
3. Using a cookie scoop or teaspoon, roll even amounts of the mixture into balls and place on a lined baking tray.
4. Gently press each ball down with a fork to make the traditional grooves on the biscuit. You can dip your fork in cold water or custard powder to prevent sticking.
5. Bake for 15-20 minutes, until the internal temperature is 93°C - 96°C. There should be minimal colouring on the biscuits.
6. Slide the baking paper onto a cooling rack and allow to cool in place to minimise the risk of pulling the centres out of the hot biscuits.

Icing

1. Place the icing sugar, butter and half the lemon juice in a mixing bowl and beat with a whisk attachment on low speed until the mixture combines, then increase to medium until a smooth paste is formed. Add additional juice to form a spreadable icing.
2. Place in a piping bag with a large piping tip.

Forming the YoYo's

1. Match up all the cooled biscuits in pairs of matching size and shapes, and lay them out on the bench top
2. Pipe all the icing mixture onto the bottom half of the pairs and gently sandwich together
3. Place in the fridge to set, once you have taste tested at least one or maybe two.

