

45 minutes (plus chilling time)

Makes 20-25 sandwiched biscuits

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Ingredients:

Basic vanilla butter biscuit dough:

- 1 $\frac{1}{2}$ cups (300g) butter, at room temperature
- 1 cup (130g) icing sugar
- 2 large eggs
- 1 tsp (5ml) vanilla paste or vanilla essence
- 3 cups (450g) cake flour
- $\frac{1}{2}$ cup (100g) castor sugar, for sprinkling (optional)

Peanut butter and raspberry filling:

- 130g (1 cup) icing sugar
- $\frac{1}{2}$ cup (125g) butter, at room temperature
- $\frac{1}{4}$ cup (60ml) peanut butter, softened
- 1 jar (about 200g) good-quality raspberry jam

Method

1. Cream butter and icing sugar together with an electric mixer until light and creamy.
2. Add eggs, one at a time, mixing until fully incorporated before adding the next one.
3. Add vanilla paste or essence and mix well.
4. Add flour and mix to create a solid dough (take care not to overmix).
5. Divide dough into two equal portions.
6. Place a sheet of baking paper on a work surface and roll each portion of dough into a 30cm long log (it should be 4-5cm in diameter).
7. Wrap in clingfilm and chill in the fridge for a few hours or overnight (freeze logs if not baking immediately and use as needed).
8. Preheat oven to 180°C.
9. Line two baking trays with baking paper.
10. Slice logs into 7-8mm- thick discs

11. Place biscuits on prepared baking trays, leaving a 2cm gap between each one.
12. Bake for 6 minutes, then rotate baking trays and bake for a further 6 minutes until golden around the edges and firm in the centre.
13. Sprinkle with castor sugar, if you like, and cool on a wire rack before decorating.
14. For the filling, mix icing sugar and butter until smooth and creamy.
15. Add peanut butter and beat well.
16. Smear icing in the centre of 20-25 biscuits.
17. Place a dollop of raspberry jam on top of icing.
18. Sandwich with remaining biscuits.
19. Serve immediately for best results or store in an airtight container for up to 1 week (make sure the jar is in a cool place or in the fridge).