

Vanilla Shrewsbury Biscuits with Caramel Filling

Makes 20-24

Preparation Time: 30 mins

Cooking Time: 15 mins

Caramel used as a filling with these sweet, crispy cookies is simply unbeatable!

Ingredients

- ❖ 125g (4 oz) butter or margarine
- ❖ 150g (5 oz) caster sugar
- ❖ 2 egg yolks
- ❖ 225g (8 oz) plain flour
- ❖ 2.5ml (½ tsp) vanilla essence
- ❖ 1 can of caramel / dulce de leche

Directions

1. Preheat the oven to 180°C/fan 160°C/350°F/gas mark 4.
2. Grease 2 large baking sheets.
3. Cream the fat and sugar until pale and fluffy.
4. Add the egg yolk and beat well.
5. Stir in the flour and essence and mix to a fairly firm dough.
6. Knead and roll out to about 0.5cm (¼ inch) thickness on a lightly floured surface.
7. Cut into rounds and put on the baking sheets.
8. Bake for 15 minutes until firm and a very light brown colour.
9. Place the biscuits on a cooling rack.
10. When the biscuits have cooled, smear caramel on every second biscuit and sandwich together with another “dry” one.

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