



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

BUTTER TOFFEE SANDWICH BISCUITS

DESCRIPTION

Makes 20 sandwich biscuits

Preparation time: 20 minutes + chilling time

Cooking time: 10 – 12 minutes

INGREDIENTS

125g Trewithen salted butter,
softened

150g caster sugar

1 tsp vanilla bean paste

1 egg yolk

200g plain flour

50g corn flour

For the filling:

85g soft light brown sugar

50g Trewithen salted butter

1/2 teaspoon ground cinnamon

1 tablespoons golden syrup

METHOD

1. Put the butter and sugar into a mixing bowl. Beat together using a wooden spoon for a few minutes until slightly paler in colour, then mix in the vanilla and egg yolk. Gradually add the flour and cornflour, beating as you go until the mixture is evenly combined and starts to clump together. Bring it together with your hands, wrap in clingfilm and chill for 30 minutes.
2. Preheat the oven to 160°C, gas mark 4 and line two baking trays with parchment. Remove the dough from the fridge, then roll out between two pieces of clingfilm to a 5mm thickness. Use a 5cm round cutter to cut out as many biscuits as you can (about 40) - aim for an even number.
3. Arrange on the trays and bake for 10-12 minutes, then leave to cool on the trays for a few minutes, before moving to a wire rack to cool completely.
4. Whilst the biscuits are baking, make the butter toffee filling. Combine the butter and sugar in a small saucepan, then heat on medium for 4-5 minutes until the sugar has dissolved. Stir in the syrup and cinnamon, then cook, stirring all the time, for a few more minutes until it is thick enough to coat the back of the spoon.
5. Spread half the biscuits with warm toffee filling, sandwich together and leave to cool before enjoying. These biscuits will keep in an airtight container for up to 5 days.