

## SPICED ORANGE MELTING MOMENTS



 Makes 12

 Prep Time 20 minutes

 Cook Time 15-20 minutes



### INGREDIENTS

- 200g butter, softened
- ½ cup icing sugar
- 1 cup flour
- 1 cup cornflour
- 1 tsp Gregg's Ground Ginger
- 1 tsp Gregg's Ground Cardamom

#### *Orange Buttercream:*

- 50g butter, softened

### METHOD

1. Preheat oven to 160°C (fan bake). In a mixing bowl beat the butter and icing sugar together until light and fluffy. Sift flour, cornflour, **Gregg's Ground Ginger** and **Gregg's Ground Cardamom** into the creamed mixture and mix to combine.
2. Roll into 24 small balls and place on a baking tray lined with baking paper. Press dough with a fork to gently flatten.

- 1 tsp orange zest
- 1 cup icing sugar
- 1 Tbsp orange juice

3. Bake for 15-20 minutes until cooked. Biscuits will be pale but base will be a light golden colour. Leave on the tray for 5 minutes before transferring to a baking rack to cool completely. When cold fill with orange buttercream.

***Orange Buttercream:***

1. Beat together butter, orange zest and icing sugar. Add orange juice to make it a spreadable consistency. Spread one half of the biscuits with the orange cream and join together with remaining biscuits.

## **TIPS**

With its complementary flavour notes, these melting moments pair well with Dilmah Green Rooibos Cardamom, Ginger & Orange Tea.