

Approx. 15 biscuits

Baking time: 12 minutes

Prep time: approx. 90 min without cooling and baking time

CARAMEL CREAM BISCUITS



Crunchy shortbread meets melt-in-the-mouth caramel. A delicious alternative to biscuits filled with jam.

FOR THE DOUGH

250 g wheat flour

180 g butter (soft)

50 g icing sugar

1 pinch of salt

1 packet of vanillin sugar

FOR THE CARAMEL CREAM

180 g sugar

1 tablespoon water

80 g butter

200 ml cream



- 1** Place all the ingredients for the dough in a bowl and quickly combine into a stirred shortcrust pastry. Wrap the dough in foil and chill for about 30 minutes.
- 2** Meanwhile, for the caramel cream, heat the sugar and water in a saucepan over a low heat and caramelise until it turns light brown. Stir occasionally to avoid burning the caramel. Then add the butter in small portions and stir in.
- 3** Finally, carefully pour in the cream and stir everything together. Let the caramel cream simmer for about 10-15 minutes on a low heat. It should definitely get creamier and will also become firmer as it cools. Pour the cream into a clean jam jar (about 250 ml) and leave to cool. There will be enough caramel cream for double the amount of dough – or for you to snack on.
- 4** Take the dough out of the fridge and roll out on a floured surface. Cut out the biscuits in the desired shape. Use half of the biscuits as the bottom layer; in the other half you can cut out a small hole with a smaller cookie cutter or an apple corer so that you'll be able to see the filling in the finished biscuits.
- 5** Bake the biscuits at 150°C (conventional oven) for about 12-14 minutes until golden brown. Leave the biscuits to cool.
- 6** Spread the bottom layer of biscuits with caramel cream and top them each with one of the biscuits with a hole to form sandwich biscuits.