

Preparation time: 30-40 minutes

Cooking time: 10-12 minutes

Overall inc. cooling: 1 hour, approx.

Makes: Approximately 8 whirls, depending on size

## Ingredients

### *Biscuits:*

200g Butter, slightly salted, soft

50g Icing sugar

2 tsp Vanilla extract

200g Plain flour

2 tsp Cornflour

½ tsp Baking powder

### *Filling:*

100g Butter, soft

170g Icing sugar

1 tsp Vanilla extract

50g Jam

## Method

1. Set your oven to gas mark 4, 180°C, fan 160°C
2. Line two baking sheets with greaseproof paper
3. Put the butter and icing sugar in a large bowl and mix with an electric hand whisk for about 5 minutes until pale and fluffy
4. Add the vanilla extract and mix again until fully incorporated
5. Sieve in the plain flour, cornflour, and baking powder and fold in with a spatula
6. Spoon the dough into a piping bag with a large star-shaped nozzle fitted
7. Pipe circles on the baking sheets about 5cm in diameter leaving gaps of 3cm between
8. Bake for 10-12 minutes, swapping the trays over halfway through. They are done when they are pale golden and cooked through
9. Remove from the oven and leave them to cool slightly on the baking sheets
10. Put the biscuits on the cooling rack and leave to cool thoroughly
11. While the biscuits are cooling, put the butter and icing sugar into a large bowl. Mix them together initially with a wooden spoon and then with an electric hand whisk
12. Add the vanilla extract and mix again until fully combined
13. Using a teaspoon or dessert spoon, depending on the size of your biscuits, add dollops of the buttercream to half of the biscuits
14. Using the same method, add a dollop of jam to the other half of the biscuits
15. Sandwich a jam biscuit with a buttercream biscuit
16. Store in an airtight container

# Viennese Whirls

Brigades @ Home – 22/01/2021

## Ingredients

- 200g Butter
- 50g Icing sugar
- 2 tsp Vanilla extract
- 200g Plain flour
- 2 tsp Cornflour
- ½ tsp Baking powder
- 100g Butter, soft
- 170g Icing sugar
- 1 tsp Vanilla extract
- 50g Jam



## Utensils

- 2 Baking sheets & Scales
  - Large bowl & Spatula
  - Electric hand whisk
  - Sieve & Piping bag
  - Greaseproof paper
  - Cooling rack & Oven gloves
  - Airtight container
  - Oven: 180°C / 160°C fan
- Line the baking sheets with greaseproof paper



- 1.**  
Weigh the 100g of butter into the large bowl



- 2.**  
Weigh the 50g of icing sugar into the large bowl



- 3.**  
Whisk using the electric hand whisk for about 5 minutes until light and fluffy



- 4.**  
Add the 2 tsp of vanilla extract into the large bowl



- 5.**  
Whisk again until fully combined



- 6.**  
Weigh the 200g of plain flour, 2 tsp of cornflour, and ½ tsp of baking powder into the sieve over the large bowl



- 7.**  
Sieve the dry ingredients into the butter mixture



- 8.**  
Fold the mixture together using the spatula. The mixture will be stiff and tacky



- 9.**  
Put a large star tip into the piping bag. Add the mixture into the piping bag.  
My tip is to open the piping bag over a jug to make things easier



- 10.**  
Pipe swirls of mixture about 5cm round about 3cm apart into the lined baking sheets  
Bake for 10-12 minutes, swapping sheets halfway through



- 11.**  
When pale golden and fully cooked, leave the biscuits to cool slightly and then put them on the cooling rack to fully cool



- 12.**  
Weigh the 100g of butter into the large bowl



- 13.**  
Weigh the 170g of icing sugar into the large bowl



- 14.**  
Mix with a wooden spoon until it comes together



- 15.**  
Use the electric hand whisk to mix until light and fluffy  
Add the 1 tsp of vanilla extract and whisk again until it is all combined to a buttercream



- 16.**  
Jam half the biscuits, and buttercream the other half of the biscuits, using a teaspoon or dessert spoon depending on the size of the biscuit



- 17.**  
Sandwich a jam biscuit with a buttercream biscuit until all biscuits are used



- 18.**  
Enjoy  
Store your whirls in an airtight container

