

## Monte Carlo

### The Ingredients

#### Biscuit

- 125g butter, softened
- ½ cup (125g) caster sugar
- ½ tsp finely grated lemon rind
- 1tsp vanilla essence
- 2 tbsp golden syrup
- 1 egg
- 40g desiccated coconut
- 1 ½ cups (240g) plain flour

#### Cream

- 60g butter
- ¾ cup (150g) icing sugar
- 2tsp milk
- Raspberry jam

### Method

1. Preheat oven to 170°C.
2. Line a banking sheet with banking paper
3. In a medium mixing bowl place butter, sugar, lemon rind, vanilla and golden syrup. Beat for approx. 1 minute. Add egg and beat for a further minute. Do not overbeat. Stir in sifted flour and coconut until well combined.
4. Place half of the dough mixture on a piece of baking paper and wrap to form a log. Repeat with remaining dough mixture.
5. Place in refrigerator for 15 minutes or until slightly firm. Using a serrated knife, cut into 8mm slices. Place on baking sheet and bake for 14 mins or until golden.
6. Allow to cool on tray for 5 minutes, then place on cooling rack to cool.
7. For the cream filling, place butter, sugar and milk in medium bowl and beat until light and fluffy.
8. Sandwich cooled biscuits with jam and cream.

## *Monte Carlo with a twist*

### **The Ingredients**

#### **Biscuit**

- 125g butter, softened
- ½ cup (125g) caster sugar
- ½ tsp finely grated lemon rind
- 1tsp vanilla essence
- 2 tbsp golden syrup
- 1 egg
- 40g desiccated coconut
- 1 ½ cups (240g) plain flour

#### **Ice cream filling**

- 2 cups vanilla ice cream
- Options:
  - ½ cup jam (boysenberry, raspberry, strawberry)
  - ½ cup Nutella and ½ cup peanut butter mixed together and frozen cut into chunks

### **Method**

1. Preheat oven to 170°C.
2. Line a banking sheet with banking paper
3. In a medium mixing bowl place butter, sugar, lemon rind, vanilla and golden syrup. Beat for approx. 1 minute. Add egg and beat for a further minute. Do not overbeat. Stir in sifted flour and coconut until well combined.
4. Place half of the dough mixture on a piece of baking paper and wrap to form a log 5cm in diameter. Repeat with remaining dough mixture.
5. Place in refrigerator for 15 minutes or until slightly firm. Using a serrated knife, cut into 8mm slices. Place on baking sheet and bake for 14 mins or until golden.
6. Allow to cool on tray for 5 minutes, then place on cooling rack to cool.
7. Mix ice cream and desired options – freeze for 1 hour
8. Layer ice cream mixture between 2 Monte Carlo biscuits.