

Coffee Kisses

Biscuits:

225g self-raising flour
75g caster sugar
75g butter
1 egg
1/2tsp coffee essence or about 2tsp instant coffee

Filling:

100g icing sugar
50g butter
1tsp coffee essence or 1tsp instant coffee dissolved in 1tsp hot water

Method:

For the biscuits, rub the butter into the flour and sugar. Mix in the beaten egg and coffee flavouring. Roll the dough into small balls and place on greased baking sheets. Bake them in a moderate oven for 15 to 20 minutes.

To make the filling, cream the butter until it is soft. Gradually add the sieved icing sugar and cream them together. Add the coffee flavouring and beat well.

When the biscuits are cool, sandwich them together with the filling.

Oven 180°C/ 350°F. Gas 4.