

NUTRAFRESH™

Blueberry Melting Moments

Ingredients - Makes 20-24 Melting Moments

Biscuits

- 250g butter
- 1 tsp vanilla essence
- ½ cup icing Sugar
- 1 ½ cups flour
- ¾ cup cornflour

Icing

- 15g Nutrafresh™ Sparkling Blueberry Powder
- 50g butter, softened
- ¾ cup icing Sugar



Method

Biscuits

1. Pre-heat the oven to 180°C. Line 2 baking trays with non-stick baking paper.
2. Beat butter, icing sugar and vanilla with an electric mixer until creamy.
3. Sift together the flour and cornflour, add to the creamed mixture and mix well. The mixture will resemble breadcrumbs.
4. Roll heaped teaspoonfuls into balls and place on a baking tray. Press down lightly with a fork. Note: the biscuits won't spread.
5. Bake for 12-15 minutes until the biscuits are firm and lightly golden, but not brown. When biscuits have cooled, join in pairs with generous spread of the icing (see below). Store in an airtight container.

Icing

1. Beat Butter, Nutrafresh™ Blueberry powder and icing sugar until smooth, pipe or spread onto biscuits.
2. Sprinkle remaining Nutrafresh™ Blueberry powder over the top and serve.

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www.nutrafresh.co.nz

Nutrafresh™, PO Box 9162, Tauranga 3142
Telephone: +64 (07) 5781528
Email: info@nutrafresh.co.nz