

Melt-in-Your-Mouth Custard Cookies with a Fork Imprint

I love these biscuits because they strike the perfect balance between



OVEN
350°F

TIME
25 min

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INGREDIENTS

500g butter, melted ?
2 cups icing sugar
6 cups cake flour
1 cup oil
6 tbsp custard powder
6 tsp cornflour

DIRECTIONS

1. Cream the Butter and Sugar: In a large mixing bowl, whisk together melted butter and icing sugar until smooth and fully combined.
2. Add Custard & Oil: Add the custard powder and oil into the mixture. Stir or whisk until the mixture is creamy and uniform in texture.
3. Add the Flours: Gradually add:
4. Cake flour
5. Cornflour
6. Mix well, then knead by hand until a soft dough forms. The dough should be pliable and easy to roll-if it's too sticky, add a touch more flour.
7. Shape the Biscuits: Roll the dough into small balls and place them on a greased or lined baking tray.Flatten each ball gently with the back of a fork to create that classic ridged top.
8. Bake: Bake at 180°C (350°F) for 25 minutes, or until lightly golden on the edges.Let them cool on the tray for 5 minutes, then transfer to a wire rack.

TIPS FOR SUCCESS

Don't overbake : These biscuits should stay pale and soft.

Use a fork for flattening-not just for looks but for even baking.

Sift your icing sugar to avoid lumps in the dough.

Let the biscuits cool fully before storing-they firm up as they rest.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-custard-cookies-with-a-fork-imprint/>