

Easy Strawberry Whirls - Buttery Biscuits with Jam and Icing

Homemade Strawberry Whirl Biscuits: Buttery, Jam-Filled Perfection



OVEN
320°F

TIME
30 min

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INGREDIENTS

125g (½ cup) unsalted butter, room temperature

... cup icing sugar (powdered sugar)

2 tbsp golden syrup

... cup rice flour

1 cup cake wheat flour or all-purpose flour

Strawberry jam (about ...- 1/3 cup, for filling)

... cup (62.5g) butter, room temperature

¾cup icing sugar

‰ tsp vanilla essence

Ingredient Notes & Swaps:

Golden syrup: Adds a rich, caramel note. If you can't find it, light corn syrup or honey can be used, though the flavor will vary slightly.

Rice flour: Creates a more tender crumb. You can omit it and increase the all-purpose flour if necessary, but texture will be slightly firmer.

Jam: Strawberry is classic, but raspberry or cherry also work beautifully for a flavor twist.

Step-by-Step Instructions:

Make the Biscuit Dough: In a mixing bowl, cream the butter and icing sugar together until light and fluffy.

Mix in the golden syrup until smooth.

Sift in the rice flour and cake flour gradually.

Mix until a soft, pliable dough forms. If it feels sticky, add a tablespoon or two of extra flour as needed.

Roll and Cut: Roll the dough out on a lightly floured surface to just under 1/8 cm thickness. Thin is key-thicker cookies will be too bulky once sandwiched.

Cut out an even number of cookies using a round cutter or your desired shape.

For half the cookies, cut out a smaller hole in the center to create a "window."

Chill: Place cookies on a parchment-lined baking sheet and refrigerate for at least 30 minutes. This helps them hold their shape during baking.

Bake: Preheat oven to 160°C (320°F).

Bake the cookies for about 12 minutes, or until the edges are just starting to turn golden.

Allow to cool completely on a wire rack before assembling.

Prepare the Buttercream: Beat butter until smooth. Add in icing sugar gradually and beat until light and fluffy.

Mix in vanilla essence.

Assemble the Biscuits: Spread a thin layer of buttercream onto the base cookie (the one without the hole).

Add a small spoonful of jam in the center.

Top with the cookie that has the hole, gently pressing down to sandwich.

Tips for Success:

Don't skip the chill time before baking-the dough needs to firm up to avoid spreading.

Roll dough evenly for uniform baking and sandwiching.

Use a piping bag to neatly pipe in the buttercream if you want a cleaner look.

Dust with icing sugar after assembly for a beautiful bakery finish.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Make the : Biscuit Dough:** In a mixing bowl, cream the butter and icing sugar together until light and fluffy.
2. Mix in the golden syrup until smooth.
3. Sift in the rice flour and cake flour gradually. Mix until a soft, pliable dough forms. If it feels sticky, add a tablespoon or two of extra flour as needed.
4. **Roll and : Cut:** Roll the dough out on a lightly floured surface to just under 1/8 cm thickness. Thin is key-thicker cookies will be too bulky once sandwiched.
5. Cut out an even number of cookies using a round cutter or your desired shape.
6. For half the cookies, cut out a smaller hole in the center to create a "window."
7. **Chill:** Place cookies on a parchment-lined baking sheet and refrigerate for at least 30 minutes. This helps them hold their shape during baking.
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10. Allow to cool completely on a wire rack before assembling.
11. **Prepare the : Buttercream:** Beat butter until smooth. Add in icing sugar gradually and beat until light and fluffy.
12. Mix in vanilla essence.
13. **Assemble the : Biscuits:** Spread a thin layer of buttercream onto the base cookie (the one without the hole).
14. Add a small spoonful of jam in the center.

15. Top with the cookie that has the hole, gently pressing down to sandwich.
16. Tips for Success: Don't skip the chill time before baking-the dough needs to firm up to avoid spreading.
17. Roll dough evenly for uniform baking and sandwiching.
18. Use a piping bag to neatly pipe in the buttercream if you want a cleaner look.
19. Dust with icing sugar after assembly for a beautiful bakery finish.
20. Serving Suggestions and Pairings: These strawberry whirl biscuits pair wonderfully with a hot cup of English breakfast tea or a frothy latte. They also look lovely on a dessert platter next to:
21. These : Chocolate Chip Cookie Dough Brownie Bombs
22. These : Old-School No-Bake Cookies
23. Rainbow : Sprinkle Cookies for a festive contrast
24. Easy : Coconut Macaroons if you're after variety without much extra effort
25. Storage & Make-Ahead Tips: Store the assembled cookies in an airtight container for up to 1 week at room temperature.

SWAPS & NOTES

& Swaps Golden syrup: Adds a rich, caramel note.

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

Original recipe: <https://chefmaniac.com/easy-strawberry-whirls-buttery-biscuits-with-jam-and-icing/>