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**Melting Moments**

**Ingredients (Per Pair)**

**Biscuits:**

½ cup margarine

¼ cup icing sugar

¾ cup SR flour

½ cup cornflour

**Icing:**

1 cup icing sugar

1 Tbs margarine

¼ tsp vanilla essence

2 tsp water

**Method**

1. Preheat oven to 160$℃$. Grease oven tray.
2. Cream margarine and sugar using a wooden spoon.
3. Sift SR flour and cornflour together.
4. Add combined and sifted flours to creamed mixture. Mix thoroughly.
5. Make mixture into small balls, place on a lined tray and allow room to spread. Press down gently with a fork.
6. Bake for 15-20 minutes or until just starting to colour.
7. Remove from oven and let set on tray for a few minutes.
8. Place on wire rack to cool.
9. To make icing mixture, sift icing sugar. Then cream margarine, adding icing sugar gradually. Add vanilla essence and mix thoroughly. Water may be added if softer icing is needed.
10. Sandwich biscuits together with icing mixture.

**Learning Intention:**

**To learn the importance of making small Melting Moments.**

1. Why do we make small biscuits for our melting moments?
2. We use a plain biscuit with vanilla icing. What other ideas can you come with?
3. Why do we use a slow oven to cook our biscuits?