

How To Make Viennese Finger Biscuits



Ingredients for Viennese Finger Biscuits

175 grams butter
50 grams icing sugar
125 grams plain flour
50 grams cornflour
tsp vanilla essence

Ingredients for butter icing

100 grams butter
100 grams icing sugar

Jam of your choice



Method

1. Weigh out all the ingredients for the biscuits carefully.
Ask an adult to turn the oven on, set it to 180°C / gas mark 4
2. Place the butter, vanilla essence and the icing sugar into a bowl.
Using a fork cream together until light and creamy looking.



3. Sift the flour and cornflour into the butter and sugar mixture.
Using a wooden spoon beat well until it forms a soft dough.



4. Put the piping bag over a tall glass this will make it easier to fill.
Spoon your biscuit dough into the piping bag.
Twist the end of your piping bag tightly to push the biscuit dough down towards the nozzle.



5. Carefully pipe the biscuit dough onto a baking tray.
You can either pipe two straight lines side by side or
Zigzag the mixture so that it is about 7 cm long.

Note:- If you do not have a piping bag, cover your hands in flour and roll small amounts of the dough into walnut balls between your palms. Place on the baking tray and press down gently with the back of fork that you have dipped in flour to stop it sticking, so that you have discs.



6. Ask an adult to place the biscuits into the oven for you.
(Warning the oven will be hot.)
Bake for 15 minutes

7. Ask an adult to remove the biscuits from the oven
and place them on a cooling rack. (Warning they will be hot)
Allow the biscuits to cool for at least half an hour.



Make you butter icing.

1. Place the butter and beat with a fork until it is soft and lighter in colour.
2. Add the icing sugar a little at a time using a fork mix it in well.
Continue until you have used all the icing sugar.



Sandwich your biscuits together

1. Spread a thin layer of jam on the back of one biscuit.
Spread a thin layer of butter icing on the back of a second biscuit.
2. Sandwich the two biscuits together. Place back on the cooling rack.
Continue until you have paired up all the biscuits.



Melt the chocolate

1. Break the chocolate into a bowl.
2. Ask an adult to melt the chocolate for you.
This can be done in a microwave oven.
Place the bowl in the microwave oven and cook for heat at 500 watt power for 30 to 40 seconds.
Remove the bowl from the microwave and stir
Repeat these steps until your chocolate is melted.



Dipping your Viennese fingers

1. Dip one end of the biscuit into the melted chocolate.
2. Turn the biscuit around and dip the other end.
3. Place on back on the cooling rack to set.

