

Viennese Fingers

Ingredients

175g SR Flour
175g margarine (cold)
50g sugar (caster)
Few drops vanilla essence- optional

★ Aim Higher

Use jam to sandwich together the biscuits.

Melt some chocolate to dip them in

Equipment

All equipment is provided by school.

REMEMBER TO BRING A CONTAINER AND LID TO TAKE YOUR FOOD HOME

Oven temperature : *Gas 3* or 160°C or 140°C fan

Method:

Preheat oven and grease a baking tray

Cream fat and sugar thoroughly and then stir in flour and essence

Place the mixture into a piping bag with a star nozzle and pipe into 3 " lengths onto the baking tray

Bake for approx 20 mins until golden brown