

COWBOY KISSES

Ingredients

175g self-raising flour
100g caster sugar
100g unsalted butter
2 teaspoons instant coffee granules
1 egg

Method

1. Combine flour and sugar in a mixing bowl
2. Rub in the butter
3. Dissolve the coffee in a teaspoon of water and add to a beaten egg
4. Add to the bowl and stir
5. Make approx. 16 balls with the dough and set them on a baking sheet
6. Bake until light golden and firm to the touch at 170C/gas 3
7. Sandwich the biscuits in pairs with the buttercream.

For the buttercream filling

75g butter
150g icing sugar
4 teaspoons cocoa powder