



# Long Track Monte Carlo's

Old school biscuit filled with our White Peach & Raspberry Jam & Vanilla Cream

- 185 g unsalted butter softened
- 1/2 cup caster sugar
- 1 egg
- 1 tsp vanilla extract
- 1 1/4 cup self-raising flour sifted
- 3/4 cup plain flour sifted
- 1/2 cup coconut

## Vanilla Filling

- 60 g unsalted butter
- 3/4 cup pure icing sugar sifted
- 1/2 tsp vanilla extract
- 2 tsp milk
- 1 cup **White Peach & Raspberry Jam**

## Method

Cream butter and sugar until light and fluffy. Add vanilla and egg, mix well.

Add sifted flours and coconut. Mix well.

Roll teaspoonfuls of mixture into balls and place on greased oven trays.

Press gently down with a fork.

Bake at 180C for 10-15 minutes until light golden brown.

Cool on wire rack.

**Vanilla Filling:** Cream butter and icing sugar until light and fluffy. Add vanilla extract and milk. Beat well.

Place a teaspoon of filling on half the biscuits. Top with a teaspoon of White Peach & Raspberry Jam. Place remaining halves on top and press gently.

*These monte carlos keep well for around a week in an airtight container.*

