

## Viennese Whirls

### Ingredients

175g low protein mix

100g butter or margarine

25g castor sugar

25g icing sugar

3 tablespoons water

A few drops of vanilla essence

For filling:

Red jam

Low protein whipping cream \*optional

Oven temperature: Gas Mark 6/200°C/400°F



### Method

1. Cream together the butter and sugars until light and fluffy.
2. Add mix and liquid to form soft dough.
3. Pipe into whirls onto a greased baking sheet using a 1cm star nozzle.
4. Bake in a pre-heated oven for about 10 minutes.
5. Leave to cool on a wire rack.
6. Sandwich 2 whirls together with jam and whipped cream if desired in between the two layers and dust with icing sugar.