

CLASS 73 - VIENNESE FINGERS

INGREDIENTS

175g/6oz butter

60g/2oz caster sugar

175g/6oz SR Flour

90g/3oz plain dark chocolate broken into pieces

METHOD

1. Combine the butter and sugar in a bowl and cream together until pale and fluffy. Stir in the flour and beat until well combined.
2. Spoon the mixture into a piping bag with a medium star nozzle. Lightly grease 2 baking trays and pipe fingers into 7cm/3in lengths.
3. Bake in a preheated oven at 160c/140c fan/gas3 for about 20 minutes until golden. Cool on a wire rack.
4. Put the chocolate into a heatproof bowl. Set the bowl over a pan of hot water and heat gently until the chocolate has melted. Dip both ends of each biscuit into the chocolate. Leave to set on the wire rack.