

VIENNESE WHIRLS

(from [Mary Berry](#))

250g very soft unsalted butter
50g confectioner's sugar
225g all-purpose flour
25g cornstarch
seedless raspberry jam for filling

For the biscuits, heat the oven to 400 F. Line 3 baking sheets with non-stick baking parchment. Using a 5cm/2in round cutter as a guide, draw 8 circles on each sheet of paper, spaced well apart. Turn the paper over so the pencil marks are underneath.

Measure the butter and icing sugar into a bowl and beat until pale and fluffy. Sift in the flour and cornstarch and beat well, until thoroughly mixed. Spoon the mixture into a piping bag fitted with the Wilton 1M tip. Pipe 24 swirled rounds inside the circles on the baking sheets.

Bake in the centre of the oven for 13—15 minutes, until a pale golden-brown. Cool on the baking sheets for 5 minutes then carefully transfer to a wire rack to cool completely and harden. Match cookies according to size, in case there is some variability after piping/baking. Fill them with raspberry jam.