



MINI YOYOS (ANOTHER FAV)

Ingredients

- 180g Butter
- ½ cup Icing Sugar
- 1 ½ cups SR Flour
- ½ cup Custard Powder

Icing

- ½ cups icing sugar
- 1 ½ tbs butter
- 2 drops vanilla essence
- A little milk to mix – mix all ingredients together

Preparation Steps

- Cream butter and sugar, add flour and custard powder
- Roll into balls and pattern with a fork
- Bake in a moderate (180 °C) on two large baking trays for 10 – 15mins
- When biscuits have cooled, join together with icing mixture.