

“Give me  
a Mandy  
Mum!”



**Kim McCosker**  
Co-founder of 4 Ingredients

# AUSSIE MANDY MOMENTS

**MAKES 24**

## INGREDIENTS

2 Aussie Mandarins, zest and juice

1 ½ cups butter, softened

⅔ cups caster sugar

2 ¾ cups plain flour

## MANDY ICING

1 tbs Aussie Mandarin juice

4 tbs softened butter

¾ cup icing sugar

3 drops orange cochineal  
(food colouring)

## METHOD

Preheat oven to 170°C.

In a medium bowl, cream together butter and sugar with a hand-beater until light and fluffy. Stir in flour and Aussie Mandarin zest and juice with a spoon until mixed well. Line a baking tray with baking paper and using a teaspoon roll mixture into balls and place on tray. Gently press with a fork and bake for 10 minutes or until lightly golden.

Once cooled, combine all icing ingredients and beat until light and fluffy. Join halves together with icing.



**Aussie Mandarins**