

Gluten Free Tim Tams

Prep Time: 60 minutes, Cook Time: 10-12 minutes, Rest time: 4hours - overnight
Ingredients

Biscuits

- 120 grams butter
- 1/2 cup of caster sugar
- 1 egg
- 1/4 cup of cocoa powder
- 1 1/2 cups of gluten-free flour
- 1/2 tsp baking powder
- 1/4 tsp xanthan gum
(omit if flour mixture contains this already)

Filling

- 1 cup icing sugar
- 60 grams of softened butter
- 1 tbsp of cocoa powder

For the coating

- 225 grams of milk chocolate
- 1/2 tbsp coconut oil



Method

1. Cream the butter and sugar together until fluffy.
2. Add egg and beat again until combined.
3. Sift in cocoa powder, flour, baking powder, and xanthan gum.
4. Mix together with a wooden spoon until you can form into a ball.
5. Wrap the ball in cling film and place in the fridge for 30 minutes.
6. When the dough has chilled, preheat the oven to 180° Celsius bake and line a tray with baking paper.
7. Dust a flat surface with flour and roll out the dough with a rolling pin until about 0.5 cm thick. You may need to do this in two or three lots, depending on how much space you have.
8. You can either use a rectangle cookie cutter or use a ruler. I went with a ruler because it turns out rectangle cookie cutters are hard to find.
9. Cut the biscuits into 3cm x 6cm rectangles and gently place onto the lined baking tray.
10. Bake for 10 -12 minutes. Be careful not to overcook.
11. While the biscuits are cooking beat together the softened butter, icing sugar, and cocoa powder for the filling. The icing should be malleable with your hands so that you can roll small pieces into a ball.
12. Once the biscuits are cool, pair them together and ice with the chocolate filling. Make sure to try get the icing close to all the edges. This will be important for getting that classic Tim Tam shape.
13. Put the iced biscuits into the fridge.
14. Break the chocolate into a glass bowl over a pot of hot water and add the coconut oil.
15. Gently stir until all the chocolate is almost melted. Carefully remove the bowl from on top of the boiling water and place on a tea towel. Continue stirring until all chocolate has melted.
16. Prepare another tray with baking paper.
17. Remove the chilled biscuits from the fridge and one by one gently dip into the melted chocolate, covering evenly, then place onto the lined tray to set.
18. Repeat until all biscuits are covered and then place into the fridge to set for 4 hours (or overnight). Enjoy!