



**Miele**

# Yoyos with yuzu icing

By Miele

**20 minutes**

Preparation Time

**15 minutes**

Cooking Time

**16 serves**

Serves

## INGREDIENTS

### Yoyos

565 g butter  
215 g icing sugar  
565 g self-raising flour  
280 g custard powder

### Yuzu icing

250 g icing sugar, sifted  
25 g yuzu juice  
1 lemon, zested  
25 g butter, melted

## METHOD

### Yoyos

1. Preheat the oven on Conventional at 180°
2. In a bowl of a freestanding mixer, cream the butter and sugar.
3. Add the dry ingredients and mix until combined.
4. Line a baking tray with baking paper. Roll into 12 gram balls, place on the tray and press with a folk. Ensure there is space between each yoyo.
5. Place into the oven on shelf position 2 and bake for 15 minutes. Remove from the oven and set aside to cool.

### Yuzu icing

1. In a bowl of a freestanding mixer with a whisk attachment, add the icing sugar, yuzu and lemon zest and mix until combined.
2. Add the melted butter whisk until fully combined.
3. Pour the icing into piping bag and refrigerate until ready to use.

### To assemble

- Pipe the yuzu icing onto one side of a yoyo then press another yoyo onto the icing and press together.