# The Empire Biscuit

Empire Biscuits! These are another type of sandwich biscuit, comprised of two shortbread biscuits sandwiched together with a small amount of raspberry jam between them, and then topped with a simple runny icing and garnished with a candied cherry on top. They are a delicious biscuit with a buttery and sweet flavour and a crumbly texture. The shortbread biscuits acting as the base are made with basic ingredients: sugar, flour, and butter. The icing is similarly very basic, being made by combining confectioners’ sugar with just enough water to get the right consistency. The candied, or “glacé”, cherry to garnish is often pre-bought, but they can be made at home quite easily. The same can be said for the jam filling, which can also be bought or made at home! To make these, combine the flour, sugar, and room-temperature butter to make the shortbread dough, and then bake. The jam filling can be made by reducing down strawberries combined with sugar over heat, and then refrigerating to let set. You can also add gelatine to the jam. To candy the cherries, it’s a similar process, except you add water to create more of a syrup to candy the cherries in, as opposed to reducing them down in sugar.

Empire biscuits can also go by the name “Imperial Biscuits”, but they were originally called “Linzer Biscuits” before the First World War. They are popular in Scotland and Northern Ireland, as well as Canada.