

SPOTLIGHT

COOKIE CAKE

N° 01.19.09

PROJECT SHEET



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COOKIE CAKE

e EASY

WHAT YOU'LL NEED

- 200g 'Roberts' Baked Meringue Mix
- 300g 'Roberts' Milk or Dark Melting Buttons
- 'Roberts' Fondant Crème Plain
- 'Roberts' Flavoured Food Colouring
 - Caramel
- 1kg 'Roberts' No Spread Biscuit Mix
- 400g 'Roberts' Silky Icing
 - Meringue Buttercream
- 'Roberts' Coffee Flavoured Food Colouring
- 'Roberts' Silver Cashous
- Fresh Raspberries
- Fresh or Imitation Flowers – see note below
- 'Roberts' Truffle Mould #21
- Number Template 5 & 0 (approximate size 26 x 16cm)
- 'Roberts' Eye Droppers
- Disposable Piping Bags
- Piping Nozzles

MERINGUES

Step 1 – Follow the instructions on the back of the packet to make the baked meringues.

Meringues can be made the day before and stored in an airtight container.

Depending on the size of your cake and how many you use, you may have left over meringues.

Remaining meringues can be served on their own or as an accompaniment to your biscuit cake.

CHOCOLATES

Step 2 – Create soft centered Chocolates using Mould #21, Fondant Crème, Caramel Flavoured Food Colouring or Nutella.

These can be made the day before and stored in an airtight container.

BISCUIT NUMBERS

Step 3 – Follow the instructions on the back of the packet to make the biscuit dough.

For best results divide the dough into 4 pieces. Roll each portion of the biscuit dough between two sheets of baking paper, approximately 6mm thickness. Refrigerate for 15 - 20minutes.

Whilst it's not necessary to rest the dough, it is much easier to cut and handle shapes when the biscuit dough is cold.

Step 4 – Follow the instructions on the back of the packet to make the Meringue Buttercream Icing.

For this recipe we have used a combination of half unsalted butter and half creaming shortening.

Flavour the Icing with drops of Coffee Flavour.

ASSEMBLE

Step 5 – Smear a small amount of icing on the underside of each base biscuit. Secure to the serving platter.

Spoon remaining Silky Icing into the prepared piping bag.

Pipe dots of icing all over the base cookie. Carefully place the other cookie on top.

Pipe dots of icing all over the top cookie.

Decorate with meringues, chocolates, berries, Silver Cachous and flowers.

Note: If using fresh flowers consult your local Florist for cake suitability and preparation.

Alternatively decorate with imitation flowers.