

Roberts

Cherry Blossom Heart Cookie

RECIPE CARDS



INGREDIENTS

- 500g Roberts No Spread Vanilla Biscuit Mix
- 300g Roberts Melting Buttons
Dark, Milk or White - melted
- Roberts Chocolate Transfer Sheet
- Cherry Blossom
- 200g Roberts Silky Icing
- Meringue Buttercream Mix
- 100g Roberts Bakers Jam

MATERIALS

- Roberts Flexi Mat
- Baking paper
- Roberts Thickness Guides - White
- Rolling Pin
- Flat Trays
- 4 x 4 cm Heart Cookie Cutter
- Roberts Chocolate Templates - Heart
- Roberts Icing and Chocolate Smoother
- Roberts 14" Piping Bags
- Piping Nozzle 1.2cm Open Round



Choose white, milk or dark Melting Buttons

Using Transfer Sheets & Chocolate Templates:

In this recipe we've used Cherry Blossom Transfer Sheet. Sample images below show Brush Stroke Transfer Sheet. Visit our website for more designs and inspiration.



STEP 1 - Love Heart Cookies

Refer to the Biscuit Mix packaging for detailed instructions of how to make the biscuit dough. Refer to the Thickness Guides packaging to create perfectly even biscuits. Whilst it's not necessary to rest the dough, cold dough is easier to cut and handle. Refrigerate the rolled dough for approximately 10 minutes. Cut and bake according to packaging instructions. Cool completely before decorating.

STEP 2 - Chocolate Love Hearts

These chocolate decorations are so impressive and easy to make. They are perfect for decorating cookies, chocolates, cupcakes, cakes, desserts and more. Refer to the Chocolate Template card for detailed instructions of how to create colourful chocolate hearts.

STEP 3 - Meringue Buttercream Icing

Refer to the Silky Icing packaging for detailed instructions of how to make the 200g recipe.

STEP 4 - Assemble

Spoon the Bakers Jam into a piping bag and cut a small hole in the end. Pipe a small amount of Jam in the centre of each cookie. Spoon the Silky Icing into a piping bag fitted with the Open Round Nozzle attached. Pipe dots of Silky Icing around the edge of each cookie. Place chocolate hearts on top and serve.

Use white, milk or dark chocolate



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