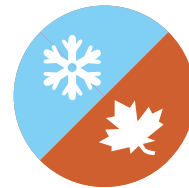


Apple Crumble Cookie Kin

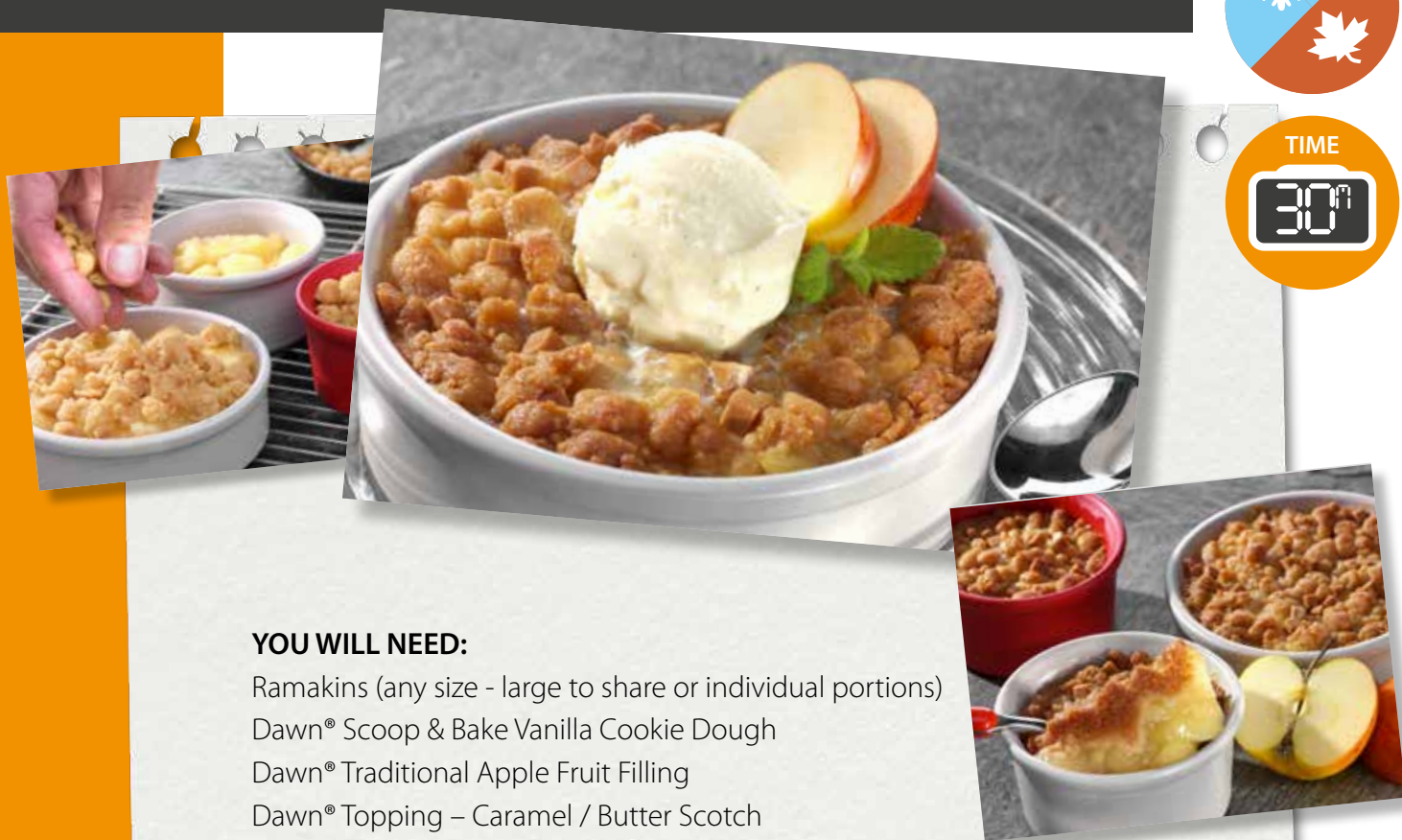
SKILL LEVEL

1



TIME

30^m



YOU WILL NEED:

Ramakins (any size - large to share or individual portions)
Dawn® Scoop & Bake Vanilla Cookie Dough
Dawn® Traditional Apple Fruit Filling
Dawn® Topping – Caramel / Butter Scotch
Caramel Chunks
Vanilla Ice-cream / cream / vanilla sauce

YIELD: 1 x 2kg tub = 10 /12 (around 150g)

METHOD:

To begin, fill half of the Ramakin with Dawn® Traditional Apple Fruit Filling.
Using the Dawn® Scoop & Bake Vanilla Cookie dough make a cookie crumble using hands to run the dough together or push through a sieve for smaller pieces of cookie crumble.
Sprinkle the Cookie dough crumble over the top of the fruit in the Ramakin.
Scatter pieces of caramel over the cookie crumble for extra flavour indulgence.
Bake at 180°C for around 15 - 18 minutes in a deck oven.

Serve warm fresh from the oven, add a ball of vanilla ice-cream and a drizzle of Dawn® Topping – Caramel / Butter Scotch for a truly mouth-watering appetising cookie dessert alternative!

Use different fruit fillings and topping to create your own signature CookieKin!

Dawn®

Creating happiness™