

# Cookie Choc Pots

SKILL LEVEL

1



TIME

30<sup>m</sup>



## YOU WILL NEED:

Baking Tray  
Dawn® Scoop & Bake Vanilla Cookie Dough  
Dawn® Delicream Chocolate  
Dawn® White Chocolate Curls / Chucks  
Dawn® Vanilla Glossy Icing

**YIELD: 1 x 2kg tub = 40 (50g)**

## METHOD:

To begin, scoop out the Dawn® Scoop & Bake Vanilla Cookie dough into the silicon mould (circular / square shaped). Hand push the dough into place.

Bake at 180°C for around 15 minutes in a deck oven.

Leave the cookie tartlets to cool before filling them.

Warm up the Dawn Delicreme for around 1 minute so it is of a liquid consistency.

Fill the center of the cookie tartlet / pot with the warmed chocolate Delicreme, using a piping bag and leave to cool.

Decorate the Cookie tartlets for individual creations by melting white chocolate for drizzling or adding fresh fruit on the side or even more chocolate chunks on top for extra indulgence!

Display and serve as delicious desserts or as a great alternative 'food to go' sweet treat!

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