

Cookie Heart Tarts

SKILL LEVEL

2



TIME

30^m



YOU WILL NEED:

Baking Tray

Dawn® Scoop & Bake Vanilla Cookie Dough

Dawn® Vanilla Glossy Icing

Dawn® Compound – Raspberry / Strawberry / Cherry

Dawn® White Chocolate Curls / Plain Chocolate Sauce

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

METHOD:

To begin, scoop out and mould the Dawn® Scoop & Bake Vanilla Cookie dough into the silicon shape (heart 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.

To fill use Dawn Vanilla Glossy Icing flavored with the Dawn fruit compound, any of the red berry fruits will do.

Fill the tartlet center with the flavoured icing, using a piping bag then leave to cool.

Decorate the Cookie tartlets for individual creations by melting plain chocolate for drizzling using a piping bag or add fresh fruit or whipped cream for dipping.

Display these sweet romantic cookie tartlets and let them sell!

Dawn®

Creating happiness™