

Cookie Tartlets

SKILL LEVEL

1



TIME

45^m



YOU WILL NEED:

Silicone flan moulds any size depending on your requirements
Dawn® Scoop & Bake Vanilla Cookie Dough
Dawn® Caramel Flavoured Filling
Dawn® Dark Chocolate Glossy Icing
Dawn® Caramel Pieces / Curls

YIELD: 2kg tub = 40 small Tarts (50g)

METHOD:

Scoop out Dawn® Scoop & Bake Vanilla Cookie Dough into each silicone mould, around 50g, depending on size of moulds and requirements.

Bake at 160°C for 10-12 minutes, depending on oven.

Once chilled fill with Dawn® Caramel Flavoured Filling.

Decorate with melted Dawn® Dark Chocolate Glossy Icing and sprinkle with caramel pieces.

In the summer, replace the caramel flavoured filling with a scoop of ice-cream for a cookies and ice-cream special!

Dawn®

Creating happiness™