

Loaded Biscoff, White Chocolate and Cranberry Christmas Cookies

Ingredients:

Biscoff Spread	0.230Kg
American Cookie Mix	1.000Kg
Cake Margarine	0.200Kg
Water	0.140Kg
Cranberries	0.134Kg
Belcolade White Chocolate Chunks	0.134Kg
Macphie Vanilla Frosting	0.250Kg
Digestive Biscuit Crumb Grade 10	0.012Kg
Dobla Decorations	12



Method:

1. Place 120g of the Biscoff Spread into a piping bag and pipe 10g blobs onto a baking tray and allow to set in the freezer
2. To make the cookie base place the American Soft Cookie Mix, cake margarine into a mixing bowl with a paddle and beat together for 2 minutes on a slow speed and scrape down
3. Add the water gradually and mix for 1 minute on slow speed
4. Add in the cranberries and white chocolate chunks for a final minute on slow speed
5. Once the cookie dough has formed and the Biscoff spread has frozen get 110g of the cookie dough and wrap it around the frozen Biscoff spread, place on a baking tray and repeat for all 12 cookies
6. Bake at 180°C for 15 minutes
7. Once the cookies are cooling melt down 50g of the Biscoff spread and mix with the Macphie Vanilla Frosting and pipe onto the cookie
8. Melt the rest of the Biscoff spread (60g) and pipe on top, and sprinkle over some Digestive crumb
9. To finish place on a festive Dobla decoration