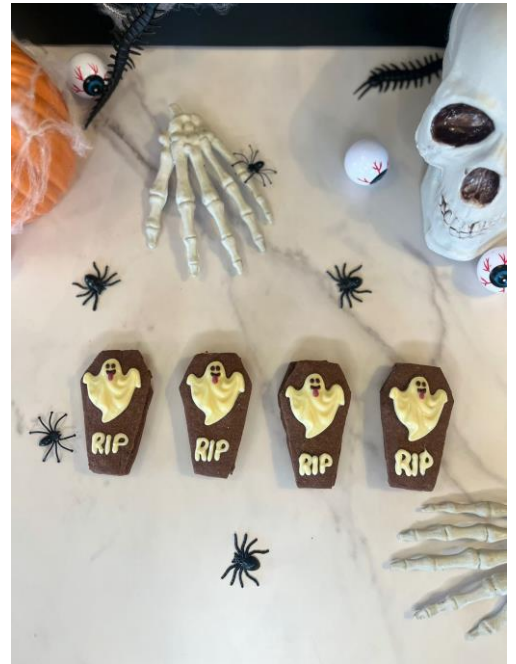


### Coffin Cookies

#### Ingredients:

Macphie Shortbread Mix	1.000Kg
Softened Butter	0.400Kg
Coco Powder	0.040Kg
Biscoff Spread	0.350Kg
Dobla Ghost Decoration	30
IRCA White Chocosmart	0.020Kg



#### Method:

1. Add the softened butter, shortbread mix and coco powder to a stand mixer and mix until a dough forms
2. Allow the dough to rest for 2-3 minutes
3. Roll out the dough to 5mm thick and using a coffin cutter cut out the shortbread
4. Place on a baking tray and bake at 150° C for 20-25 minutes
5. Allow the shortbread to cool
6. Once cooled pipe a long stripe of Biscoff spread on half of the biscuits and place the other half of the biscuits on top on each
7. Melt down the Chocosmart in the microwave and add to a piping bag
8. Place a small blob of Chocosmart in the middle of each biscuit and place a Dobla Ghost on top
9. Under each Dobla Ghost using the Chocosmart pipe 'RIP'
10. Allow to set and serve