

Easter Cookie Pie

Ingredients:

Macphie Soft and Chewy Cookie Mix	1.200Kg
Water	0.145Kg
White and Milk Schokinag Choc Chunks	0.170Kg
Mini Eggs	0.250Kg
IRCA Chocobake Bianco	0.500Kg
IRCA Farcinut	0.250Kg
Macphie Vanilla Frosting	0.150Kg
IRCA Nocciolata Bianco	0.020Kg



Method:

1. Add the Macphie Soft and Chewy Cookie Mix, Water and the Schokinag Chocolate Chunks into an electric mixer and mix until a dough is formed
2. Split the dough into 3x 475g balls
3. Using an 8 inch cake tin, spray some Sonneveld Goldwax to help release the cookie.
4. Take 1 of the 475g balls and press into the bottom of the tin
5. Take another of the 475g balls and press evenly around the tin
6. Crush up 200g of the mini eggs and melt both the Chocobake Bianco and Farcinut
7. Add the crushed up mini eggs into the melted Chocobake Bianco
8. Pour half of the Chocobake Bianco into the bottom of the cookie, then pour all of the Farcinut on top and finish with the rest of the Chocobake Bianco
9. Using the last of the 475g of cookie dough create a lid and press to secure well to the cookie dough around the sides
10. Put into the freezer until frozen
11. Once the cookie pie has frozen, place in the oven at 150°C for an hour and 30 minutes
12. Once baked, allow to cool and place into the fridge to set overnight.
13. Take the cookie pie out of the fridge and out of its tin and slice into equal slices
14. Place the Macphie Vanilla Frosting and the IRCA Nocciolata Bianco into an electric mixer and mix until combined
15. Pipe the frosting on the cookie pie and decorate with the remaining mini eggs