

Overloaded and Stuffed Cookies

Ingredients:

Raspberry Cheesecake

Macphie American Soft Cookie Mix SG	1.000Kg
Ballyrashane Butter	0.200Kg
Water	0.140Kg
Belcolade White Chocolate Chunks	0.200Kg
Cream Cheese	0.140Kg
Sugar	0.025Kg
Mather's Raspberry Seedless Jam	0.050Kg
IRCA Chocosmart Cioccolato Bianco MB	0.100Kg
Freeze Dried Raspberries	0.010Kg



Chocolate Hazelnut

Macphie Soft & Chewy Chocolate Cookie Mix SG	1.000Kg
Water	0.130Kg
Nibbed Hazelnuts	0.150Kg (50g to decorate)
Favorich Milk Chocolate Chips 30% RFA MB	0.100Kg
IRCA Farcinut MB	0.215Kg
IRCA Chocosmart Cioccolato Latte MB	0.100Kg

Pistachio

Macphie American Soft Cookie Mix SG	1.000Kg
Ballyrashane Butter	0.200Kg
Water	0.140Kg
Braun Sizilia Lemon Essence SG	0.005Kg

Belcolade White Chocolate Chunks	0.200Kg
Cream Cheese	0.140Kg
Sugar	0.025Kg
IRCA Chococream Pistachio MB	0.050Kg
IRCA Chocosmart Cioccolato Bianco MB	0.100Kg
Chopped Pistachios	0.050Kg

Method:

1. *Raspberry Cheesecake or Pistachio:* Mix the cream cheese, sugar and either the Mather's Raspberry Seedless Jam or IRCA Chococream Pistachio depending on the flavour you are making
2. Once thoroughly mixed, add to a piping bag and pipe 9g dots onto a lined baking tray and place in the freezer for at least an hour
3. *Chocolate Hazelnut:* Add the IRCA Farcinut to a piping bag and pipe 9g dots onto a lined baking tray and place in the freezer for at least an hour
4. While the fillings are in the freezer, make up the Macphie cookie instructions and add in the inclusions of choice
5. Weigh the cookie dough into 72g pieces
6. Once the fillings are frozen, remove from the freezer, and taking the 72g pieces of cookie dough, wrap the dough round the frozen dots and place onto a baking tray
7. Bake in the oven at 180°C for 15 minutes
8. Allow the cookies to cool
9. Once cooled melt the IRCA Chocosmart and drizzle over the cookies and add toppings