

## **Snowmen Cookie Cups**

## **Ingredients:**

| Macphie Soft and Chewy Cookie Mix | 0.500Kg          |
|-----------------------------------|------------------|
| Schokinag Milk Chocolate Chunks   | 0.200Kg          |
| IRCA Toffee D'OR Caramel          | 0.250Kg          |
|                                   |                  |
| IRCA Chocosmart Ciocolatto Latte  | 0.200Kg          |
| White Mini Marshmallows<br>made   | 2 per Cookie Cup |
| Orange Sprinkles<br>made          | 1 per Cookie Cup |
| Black Edible Pen                  |                  |



## Method:

- 1. Follow cooking instructions on the cookie mix
- 2. Add in chocolate chips
- 3. Spray non-stick spray into small muffin tin
- 4. Roll cookie mix into 15g balls and place into small muffin tray
- 5. Bake at 170°C for 15 minutes
- 6. With the white marshmallows stick an orange sprinkle into the marshmallow (for the nose) and using the edible pen do 2 black dots on either side of the sprinkle (for the eyes) and on the other marshmallow do 3 black dots down the middle with the edible pen (for the coal on the snowman's body)
- 6. Once the cookies are baked and still hot using a measuring spoon press down to create a cup
- 7. Once the cookies have cooled, soften the caramel in the microwave and add into a piping bag and pipe into each cup
- 8. Melt Chocosmart and put a thin layer over the filling
- 9. Place one of each marshmallows into the cookie cup while the chocolate is still melted and add sprinkles