

Tiramisu Cookies – Makes 18 cookies

Ingredients:

- Macphie Cookie Mix 2.000kg
- Water 0.240kg
- Chocolate Chunks 0.200kg
- Cream 1.000kg
- Warm water (20-25C) 0.250kg
- Braun Express Tiramisu 0.200kg
- Brewed Coffee 0.100kg
- Cocoa Powder



Method:

1. Place Cookie Mix and chocolate chunks into a machine bowl fitted with a paddle.
2. Add water and mix on slow speed until a dough is formed.
3. Roll into 60g balls, place press flat onto a lined baking sheet
4. Bake at 180C for 15 minutes
5. Brush coffee over cookies, leave to cool
6. Whip cream until stiff peaks form.
7. Add express tiramisu to warm water and mix until fully incorporated with no lumps. Gradually fold into whipped cream
8. Place cream into a piping bag and pipe a tight swirl onto each cookie
9. Dust with cocoa powder