

Matcha St Patricks Day Cookies

Ingredients:

Macphie Shortbread Mix	1.000kg
Butter	0.400kg
Match Powder	0.010kg
IRCA White Chocolate Coverdecor	0.300kg
Macphie Buttercream	0.400kg
Ingram liquid Green Clover	0.005kg
Ingram liquid Fiesta Red	0.005kg
Ingram liquid Orange	0.005kg
Ingram liquid Pink	0.005kg
Ingram liquid Dark Blue	0.005kg
Green Coloured Sugar Crystals	0.010kg



Method:

1. Add 400g butter and 10g matcha powder to 1kg shortbread mix. Beat slowly until a stiff dough forms.
2. Roll out on a floured surface to 10mm thickness. Cut out large shamrocks, and with half of them use a smaller shamrock cutter to remove the centres. For the rainbow cookies, use a rainbow cutter. Ensure you have even numbers for sandwiching.
3. Bake at 170°C for 35 minutes.
4. Remove from the oven and allow to cool completely.
5. Melt the Coverdecor and colour it green.
6. Dip the shamrock cookies with cut-outs into the Coverdecor and allow to set.
7. Pipe white buttercream onto the whole shamrock cookies, sandwich with the cut-out cookies, and fill the centre with green sugar crystals.
8. For the rainbow cookies, colour five portions of buttercream with different food colourings and place them together into one piping bag to create a swirl effect.
9. Pipe onto the rainbow-shaped cookies and finish by piping white buttercream clouds on the bottom.

