



# Chocolate Heart Shortbread Sandwiches

12 Portions



up to 60 Min.



## Ingredients:

### For the Biscuits:

150 g Unsalted butter (5 oz)  
Softened  
65 g Caster Sugar (2 ½ oz)  
215 g Plain Flour (7 ½ oz)  
15 g Dr. Oetker Fine Dark Cocoa  
Powder

### For the Decoration:

200 g Dr. Oetker Chocolate  
Buttercream Style Icing  
200 g Dr. Oetker Vanilla  
Buttercream Style Icing  
Dr. Oetker Chocolate Hearts

- 1 Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line a large baking tray with baking parchment. In a bowl, beat together the butter and caster sugar until soft and creamy.
- 2 Divide the creamed mixture between 2 bowls. Add 100g (3 ½ oz) flour to one bowl and sieve the cocoa on top. Mix the ingredients together to form a firm, chocolatey dough.
- 3 Add the remaining flour to the remaining creamed butter and sugar and mix together to form a firm dough.
- 4 Working on one dough at a time, turn on to a lightly floured surface and knead gently until smooth. Roll out to a thickness of ½ cm (¼ inch) - the mixture will be quite short. Using a 3.5cm (1 1/3 inch) wide heart-shaped cutter, stamp out 32 heart shapes, re-rolling as necessary.
- 5 Repeat with the remaining batch of dough to make a further 24 heart shapes.
- 6 Arrange all the heart shapes on the baking trays, spaced slightly apart. Prick the tops with a fork and chill for 30 minutes.



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- 7 Bake for 12-14 minutes until lightly golden and firm to touch. Cool for 5 minutes then transfer to a wire rack to cool completely.
- 8 Spread the Chocolate Buttercream over 6 plain shortbread hearts and spread the Vanilla Buttercream over 6 chocolate shortbread hearts, right to the edges, and sandwich together with the remaining shortbread hearts. Arrange on a board lined with baking parchment.
- 9 Use any leftover buttercream to stick on the White and Milk Chocolate Hearts. Leave for a few minutes in a cool place to set before serving.

