



Haunted Biscuit Castle

about 20 servings

Medium

up to 80 Min.



Ingredients:

For the Dough:

375 g Plain Flour
5 g Dr. Oetker Baking Powder (1tsp)
30 g Dr. Oetker Fine Dark Cocoa Powder (2tbsp)
200 g Caster Sugar
5 ml Dr. Oetker Madagascar Vanilla Extract (1tsp)
5 Medium Eggs
250 g Sunflower Oil

For the Decoration:

30 g Apricot Jam (2tbsp)
100 g Dr. Oetker 35% Milk Chocolate
250 g Plain Biscuits , Biscuit of your choice with chocolate
about 100 g Shortbread Biscuits ,
2 Biscuit Chocolate Bars
about 25 g Dr. Oetker Bright Writing Icings , Black Coloured Writing Icing
Wafer Ice Cream Cones
about 100 g Sweets , To Decorate

- 1 Preheat oven 180°C (Gas Mark 4 / 360°F), grease and line your baking tray.
- 2 Mix flour with Baking Powder and Cocoa Powder in a mixing bowl. Add the rest of the ingredients and mix everything on a high speed for 2 minutes until a smooth dough is formed. Spread the dough on the baking tray. Before the dough, put a strip of aluminium foil several times kinked. Bake on the middle rack for about 25 minutes.
- 3 Let the cake on the baking sheet on a cake rack to cool.
- 4 Once cooled divide the baked biscuit into 4 equal pieces. Cut one quarter into 16 equal pieces.



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- 5 Stack the 3 large pieces of baked biscuit using jam to sandwich them together, this creates the castle base and walls. Ensure the biscuit is a neat cube shape, if necessary use a sharp knife to neaten the edges. Melt the milk chocolate in the microwave in 30 second bursts, stirring between bursts. Once melted coat the sides of the castle with the chocolate. Whilst the chocolate is still sticky place the butter biscuits onto the castle walls with the chocolate coated side facing outwards, this creates the brick effect. Sandwich together 3 smaller pieces of baked biscuit and cover with milk chocolate, place on top of the castle walls on each corner to create towers and decorate with biscuits like above.

- 6 Place the ice-cream cones on top of each tower. Personalise the castle with writing icing.

