



Marbled Hearts Biscuits

8 - 12 Portions



Easy

up to 40 Min.



Ingredients:

For the Biscuits:

125 g Unsalted Butter (softened)
125 g Caster Sugar
1 Egg Yolk
250 g Plain Flour
5 g Dr. Oetker Baking Powder (1 tsp)

For the Decoration:

454 g Dr. Oetker Ready Rolled White Soft Fondant Icing
Dr. Oetker Pink Extra Strong Food Colour Gel
about 15 g Icing Sugar (for dusting)
about 15 ml Honey (1 tbs)

1 For the Biscuits:

Grease 3 large baking trays. Place the butter and caster sugar into a bowl and whisk until pale and creamy. Whisk in the egg yolk.

2 Sieve over the flour and Baking Powder and carefully mix together to make a mixture that resembles a crumble topping. Using your hands, bring the mixture together to form a firm dough. Turn on to a lightly floured surface and knead until smooth and pliable.

3 Roll out the dough to a thickness no greater than 1/2cm. Using various size heart shaped cutters stamp out biscuits, re-rolling the dough as necessary. Arrange the biscuit dough on the prepared baking trays, prick lightly with a fork and chill for 30 minutes. Ten minutes before baking, preheat the oven to 180°C/160°C fan oven/ gas mark 4.

4 Bake the cookies for around 10 minutes until firm and lightly golden round the edges. Leave to cool on the baking trays for 10 minutes before transferring to a wire rack to cool completely.



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5 To Decorate:

Dust the work surface lightly with icing sugar begin to knead the Fondant. Add a few drops of Pink Colour Gel into the fondant a gently knead for form the marble effect - you only need to begin kneading the colour in, the more you knead the icing the more mixed in the colour will become and the marbling will look less effective.

6 When ready to decorate, roll out the marbled Fondant onto a surface lightly dusted with icing sugar. Stamp out heart shapes so the size match the biscuits.

7 Brush the top of the biscuits with honey and layer with the fondant hearts to match the biscuit shape. Gently smooth the fondant onto each biscuit. Leave to set for 30 minutes and you're ready to enjoy your heart biscuits.

