

Shortbread Snowflakes

Method

1. Add the butter and Shortbread Mix to a machine bowl fitted with a beater.
2. Mix on a low speed until a stiff dough is formed (approximately 5-10minutes).
3. Roll out dough to 5mm and cut out snowflakes using a cookie cutter.
4. Bake at 150°C for 20-25minutes until lightly golden brown.
5. Once cooled, pipe 5th Avenue® White Icing to decorate.

Ingredients

- 1kg Shortbread Mix
- 360g Softened Butter
- 5th Avenue® White Icing

Serving Suggestion



Cookie Sandwich

Method

1. Add Soft & Chewy Cookie Mix to a machine bowl fitted with a beater and gradually add water whilst mixing on 1st speed.
2. Continue mixing on 1st speed for a further 1½ minutes or until the dough has bound together.
3. Deposit 30g of cookie dough onto a baking tray and flatten gently into puck shape.
4. Bake at 170°C for 14-16 minutes. The baked cookies should be soft in the centre when leaving the oven to give a soft moist chewy eating cookie when cooled.
5. Sandwich together with Rainbow Vanilla Frosting and roll in hundreds and thousands.

Ingredients

- 1kg Soft & Chewy Cookie Mix
- 112g Water
- Rainbow Vanilla Frosting

Serving Suggestion



Serving Suggestion

Viennese Biscuits

Ingredients

- 1kg Viennese Mix
- 500g Cake Margarine
- Rainbow Vanilla Frosting
- Chocolate (Melted)

Method

1. Add the margarine and Viennese Mix to a machine bowl fitted with a beater.
2. Mix on slow speed for approximately 30 seconds or until fat is dispersed.
3. Mix for a further 5 minutes on second speed.
4. Deposit using a piping bag fitted with a star nozzle onto a silicone lined baking tray.
5. Bake at 190°C for 15minutes.
6. Once cooled, sandwich with Rainbow Vanilla Frosting and dip in melted chocolate.

Gingerbread Men

Ingredients

- 1kg Gingerbread Biscuit Mix
- 335g Golden Syrup
- 100g Vegetable Oil
- 100g Water

Method

1. Add Gingerbread Biscuit Mix to a machine bowl fitted with a beater.
2. Mix for 30 seconds on 1st speed, slowly pouring in vegetable oil and water.
3. Scrape down, add golden syrup, and mix for a further 2-3 minutes on 1st speed.
4. Roll dough out to approximately 6mm thick and cut out gingerbread men using cookie cutter.
5. Bake at 180°C for 16 minutes or until golden.
6. Once cooled, decorate with 5th Avenue® Icings.

Serving Suggestion

