



PREP  
**50**  
MINS

CHILLING  
**15-30**  
MINS

BAKE TIME  
**7-10**  
MINS

MAKES  
**12-15**

## IN THE KIT

- Bag 1:** 85g light brown sugar, 50g plain flour
- Bag 2:** 75g oats, 70g plain flour, 25g cocoa powder, ½ tsp salt, ½ tsp baking powder
- Bag 3:** 85g Demerara sugar, ½ tsp baking powder, pinch of Madagascar vanilla
- Bag 4:** 140g icing sugar
- Bag 5:** 40g dark chocolate chips

- 3 x A4 baking paper
- 2 x small piping bags

## YOU WILL NEED

- 190g unsalted butter (125g + 65g), softened
- 1 medium egg yolk
- 300ml milk, plus up to 3 tsp extra for the buttercream
- 3 x baking trays

## STORAGE

Store in an airtight container in a cool, dry place.

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555g

## INGREDIENTS

Icing sugar (sugar, tricalcium phosphate), plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), light brown sugar (sugar, cane molasses), Demerara sugar (brown sugar (sugar, cane molasses)), **oats**, Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), fat reduced cocoa powder, salt (salt, anti-caking agent (sodium ferrocyanide)), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), ground Madagascar vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1587kJ/379kcal
Fat	3.7g
of which saturates	1.6g
Carbohydrates	80g
of which sugars	58g
Protein	4.8g
Salt	0.87g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **milk**, **tree nuts**, **sulphites**, and other cereals containing **gluten**.

### Best before:

See sticker.

Suitable for vegetarians.



# Dulce de Leche Biscuits





1. In a large bowl, beat together 125g of butter with the light brown sugar and plain flour (**bag 1**) until pale and fluffy. Add the egg yolk and mix until combined. Add the oats, plain flour, cocoa powder, salt and baking powder (**bag 2**), and mix to a dough. You may need to use your hands to bring the dough together. Cover the bowl with cling film and chill in the fridge for 15-30 minutes to firm up.

2. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Line 3 baking trays with the provided baking paper. If you don't have 3 trays you can bake in batches.

5. Whilst the biscuits are cooling, make the dulce de leche. To a medium saucepan, add 300ml of milk and the Demerara sugar, baking powder and vanilla (**bag 3**). Bring to the boil, then reduce the heat slightly, and allow to gently boil for 20-25 minutes. Stir occasionally, until the mixture is a deep golden brown and has thickened slightly (as the dulce de leche thickens, it will begin to foam). Pour the dulce de leche into a heatproof bowl and leave to one side to thicken as it cools.

6. Once everything has cooled, make the buttercream. Put 65g of softened butter into a large bowl and beat until pale. Gradually add the icing sugar (**bag 4**) and mix until soft and smooth. If the buttercream is too stiff add some milk, 1 tsp at a time, until it is pipeable.



3. Once the dough has finished chilling, roll the mixture into 24-30 even sized balls (roughly 1 tsp each). Space out the balls of dough on the prepared baking trays. Use the back of a spoon or your fingers to press down gently on each ball until ½cm thick.

4. Bake for 7-10 minutes, or until the biscuits are starting to set around the edges but are still soft in the middle. Remove from the oven and leave to harden and cool completely on the trays.

7. Spoon the buttercream into one of the provided piping bags and cut 1½ cm off the tip of the bag. On half of the biscuits, pipe a circle around the outside of the flat side of the biscuit, leaving a hole in the middle. Spoon ½ - 1 tsp of the dulce de leche into the space in each of the iced biscuits. Top with an un-iced biscuit.

8. Empty the dark chocolate chips (**bag 5**) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Or, put the dark chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Pour the melted chocolate into the remaining piping bag. Snip a small corner off the end of the bag and drizzle over the biscuits.



## TOP TIP:

If the dulce de leche is still too runny after it has cooled completely, return it to the heat for another 10-15 minutes.



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