



THE FAMOUS FIVE PACK

IN THIS BOX YOU WILL FIND...

COOKIE DOUGH

2 x Original Milk Chocolate, 2 x White Chocolate & 1 x Biscoff

TOPPINGS

1 x Pot of Nutella, 1 x Pot of Biscoff Spread, 1 x Pot Chocolate Sauce, 1 x Pot Caramel Sauce, Kinder Bars & Biscoff Biscuits

STORAGE INFORMATION

COOKIE DOUGH

Store Cookie Dough in the FRIDGE or FREEZER until ready to use.

FRIDGE - Consume within 10 days.

FREEZER - Freeze for up to 3 months.

To defrost, leave in the fridge for 4 hours before baking.

TOPPINGS

Sauces - Consume within 7 days

Kinder Bars & Biscoff Biscuits - Consume within 7 days

ALLERGEN INFORMATION

THESE PRODUCTS CONTAIN GLUTEN, DAIRY AND SOYA. THERE MAY BE TRACES OF NUTS, HAZELNUTS, PEANUTS & EGG AS THESE PRODUCTS ARE MADE IN A BAKERY THAT CONTAINS THESE INGREDIENTS. ALL OUR COOKIE DOUGH IS VEGETARIAN. HAZELNUT IS PRESENT IN NUTELLA.

BAKING INSTRUCTIONS FOR THE DOUGH

Preheat the oven to 190°C or 170°C for fan forced. Place Cookie Dough onto greaseproof paper and then onto a chilled baking tray. If baking more than one at a time, make sure you leave at least 4 cm between them.

Bake for 9-10 minutes until slightly golden on top. The Cookie Dough should still be soft ~ it will only harden up if left to cool. Allow to cool for 1 minute, then gently remove from baking tray with a large spatula.

Transfer onto a plate to begin the decorating!

SERVING RECOMMENDATIONS

Cookie Dough must be baked before consumed. We recommend serving the baked Cookie Dough with a scoop of your favourite vanilla ice cream!

RECIPE RECOMMENDATIONS

ORIGINAL MILK CHOCOLATE - Bake 1 x Original Milk Chocolate Cookie Dough and drizzle with Chocolate Sauce.

NUTELLA - Bake 1 x Original Milk Chocolate Cookie Dough and top with Nutella.

KINDER - Bake 1 x White Chocolate Cookie Dough. Add Kinder Bars on top and return to oven for 30 seconds or until bars melt, transfer to plate and enjoy!

LOTUS BISCOFF - Bake 1 x Biscoff Cookie Dough. Add Biscoff Spread on top and sprinkle with crumble Biscoff Biscuits.

WHITE CHOCOLATE & CARAMEL - Bake 1 x White Chocolate Cookie Dough and drizzle with Caramel Sauce.

MAKE YOUR OWN RECIPE - Combine the ingredients any way you like to create your own indulgent dessert! Make sure to tag us so we can share your creations!



TAG US IN YOUR CREATIONS:
@MYCOOKIE DOUGH

