



THE SPECIAL EDITION PACK

IN THIS BOX YOU WILL FIND...

COOKIE DOUGH

2 x White Chocolate, 1 x Red Velvet, 1 x Triple Chocolate & 1 x Oreo

TOPPINGS

1 x Large Pot of Cream Cheese Frosting, 1 x Pot Red Velvet Crumb, 1 x Pot Oreo Crumb, 1 x Pot Biscoff Spread, 2 x Kinder Bars & 1 x Caramac Bar

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

Cream Cheese Frosting - Store in fridge and consume within 7 days

Red Velvet Crumb & Oreo Crumb - Store in fridge and consume within 7 days

Biscoff Spread & Kinder Bars - Consume within 2 weeks

Caramac - See best before on pack

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.

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

RED VELVET - Bake Red Velvet Cookie Dough. Top with half the Cream Cheese Frosting (tip: use a warm spoon or knife to spread!) Sprinkle Red Velvet crumb on top.

COOKIES & CREAM - Bake Oreo Cookie Dough. Top with half the Cream Cheese Frosting (tip: use a warm spoon or knife to spread!) Sprinkle Oreo Crumb on top.

CARAMAC - Bake 1 x White Chocolate Cookie Dough. Add Caramac on top and return to oven for 30 seconds or until melted, transfer to plate and enjoy!

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 BROWNIE - Bake Triple Chocolate Cookie Dough. Top with a dollop of Biscoff Spread.

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:
@MYCOOKIEDOUGH

