



INGREDIENTS

- 200g Roberts Baked Meringue Mix
- Colour - Optional
- Roberts Tiny Heart Transfer Sheet
- Roberts White or Milk Melting Buttons
- Roberts Flavoured Oil - Strawberry
- 500g Roberts No Spread Biscuit Mix
- 400g Roberts Silky Icing - Meringue Buttercream
- Roberts Whitener
- Roberts Pink Pearlised Pearls
- Fresh or Imitation Flowers - see note below
- Roberts #HH Heart Mould
- Number Template 8 (approximate size 26 x 16cm)
- Roberts Eye Droppers
- Disposable Piping Bags
- Piping Nozzles



Step 1 - Meringues

Follow the instructions on the back of the packet to make the baked meringues.

Meringues can be made the day before and stored in an airtight container.

Depending on the size of your cake and how many you use, you may have left over meringues. Remaining meringues can be served on their own or as an accompaniment to your biscuit cake.

Step 2 - Chocolates

See packaging for detailed instructions on how to melt and flavour the buttons.

Create printed hearts by cutting love heart shapes from the Transfer Sheet and placing print side up into the chocolate mould. Fill each heart with melted buttons. Place into the fridge to set. Tip hearts from the mould then peel off the plastic to reveal the coloured print. These can be made the day before and stored in an airtight container.

Step 3 - Biscuit Numbers

Follow instructions on the back of the packet to make the 500g biscuit dough recipe.

For best results divide the dough into 2 pieces. Roll each portion of the biscuit dough between two sheets of baking paper, approximately 6mm thickness. Bake as per packaging instructions. Alternatively, refrigerate for 15 - 20minutes.

Whilst it's not necessary to rest the dough, it is much easier to cut and handle shapes when the biscuit dough is cold.

Step 4

Follow instructions on the back of the packet to make the Meringue Buttercream Icing.

For this recipe we have used a combination of half unsalted butter and half Roberts Whitener.

Step 5 - Assemble

Smear a small amount of icing on the underside of each base biscuit. Secure to the serving platter. Spoon remaining Silky Icing into the prepared piping bag fitted with a plain tip nozzle. Pipe dots of icing all over the base cookie. Carefully place the other cookie on top. Pipe dots of icing all over the top cookie. Decorate with meringues, chocolates, pink pearls and flowers.

Note: If using fresh flowers consult your local Florist for cake suitability and preparation. Alternatively decorate with imitation flowers.

TIP:
Use remaining Biscuit Dough, Meringues and Icing to make mini numbers for your guests - A perfect alternative to a favour bag.