

Roberts

Valentine Heart Biscuit Cake

RECIPE
CARD

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*When decorating cakes with fresh flowers, always check with your local florist for preparation and suitability.

INGREDIENTS

- Satin Ice Fondant - White
- Roberts Rose Gold Crafting Dust
- Roberts Rose Spirit
- Roberts Meringue Mix
- Roberts Melting Buttons - White
- Roberts Chocolate Transfer Sheet
- Roberts Gingerbread Mix
- Roberts Silky Icing
- Roberts Flavoured Food Colouring - Caramel
- Fresh Raspberries

MATERIALS

- Roberts "Love" Cake Topper
- Love Heart Cookie Cutter Set - Small
- Roberts Flexi Mat
- Roberts Nozzles - open Round, 6pt open Star & 14pt open Star
- Baking Paper Heart Template - 23 x 19cm
- Roberts Thickness Guides - Black & Clear
- Roberts Chocolate Template - Heart
- Roberts Icing Smoother
- Roberts 18" Piping Bag
- Fresh or imitation flowers





STEP 1

Mini Rose Gold Hearts

These can be made a few days before and left to harden. Roll and cut mini hearts of Satin Ice. Place onto baking paper to dry and harden. Mix a small amount of Rose Gold Crafting Dust with drops of Rose Spirit to create a quick drying edible paint. Use a soft decorators brush to paint each mini heart. Leave to dry.

STEP 2 Mini Meringues

Refer to packaging for detailed instruction. These can be made 2-3 days before and stored in an airtight container.

STEP 3

White Chocolate Love Hearts

Refer to the back of the Chocolate Template card for detailed instructions.



STEP 4

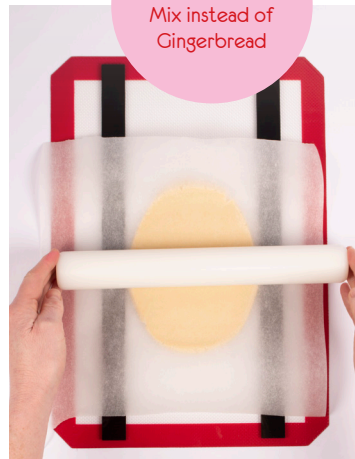
Gingerbread Heart

Pre Heat oven to 150°C fan forced. Place 500g Gingerbread Dry Mix in a medium size bowl and make a well in the centre.

Melt 150g butter in a microwave safe jug. Add 4tbs golden syrup and 4tsp water and stir until combined. Add the wet mix to the dry mix and stir with a spoon until the dough comes together.

Divide the dough into two pieces. Place a sheet of baking paper on top of the Roberts Flexi Mat. Place one piece of dough on top and cover with a second piece of baking paper. Using the Black Roberts Thickness Guides and a rolling pin to roll out the dough. Slide the dough onto a flat baking tray and refrigerate for 10 minutes.

Remove the top sheet of baking paper and lay the heart template on top. Cut around the outline, then remove excess dough. Repeat this step until you have three heart biscuits. Cut small heart biscuits using the remaining biscuit dough. See the back of the packet for baking times and temperatures. Cool completely before decorating.



You can also use our Biscuit Mix instead of Gingerbread



NEW RANGE!
Roberts Cake Toppers

STEP 5 - Silky Icing

Refer to the packaging for detailed instructions. Flavour the icing with drops of Caramel. Prepare the 18" piping bag with the Open Round Nozzle. Fill the piping bag two thirds full with icing.



STEP 6 - Decorate Secure the first biscuit layer to a serving plate with 2 - 3 dots of icing. Pipe small dots of icing all over the heart. Place the next biscuit layer on top. Repeat with dots of icing. Place into the fridge to firm the icing. Place the third biscuit layer on top, cover with icing dots and decorate. Refrigerate until just before serving.