

MELTING MOMENTS



- 1) Gather all your required tools and ingredients as per your recipe.



- 2) Beat Simply Whip – Melting Moments for 1 to 2 minutes (using a flat beater).



- 3) Place in piping bag and pipe on a tray with grease proof paper, 30g per biscuit (or as desired).



- 4) Decorate with $\frac{1}{4}$ cherry before baking.

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5) Bake at 180 degrees celcius for 15-20 minutes or until golden brown.



6) Decorate, if desired, with melted ganache.



7) Your melting moments are ready for packaging, labelling and being displayed.