



# Festive Toffee Pops

36 pieces



Medium

up to 40 Min.



## Ingredients:

### For the Biscuit Dough:

100 g Unsalted butter (Softened)  
100 g Icing Sugar (Sieved)  
1 Egg Yolk (Large)  
1 tsp Dr. Oetker Madagascan Vanilla Extract  
175 g Plain Flour (Sieved + 1 tbsp. for rolling out the dough)  
25 g Cornflour (Sieved)

### Toffee Filling:

100 g Granulated Sugar  
15 ml Dr. Oetker Liquid Glucose (1 Tbsp.)  
1 tbsp Cold Water  
50 ml Double Cream  
75 g Unsalted butter (cubed and chilled)

### Festive Decoration:

150 g Dr. Oetker 35% Milk Chocolate  
Dr. Oetker Giant Chocolate Stars  
Dr. Oetker Silver Shimmer Spray  
1 Dr. Oetker Christmas Party Sprinkles

- 1 Begin by making the biscuit dough. In a bowl put the butter, icing sugar, egg yolk, vanilla extract, flour and corn flour, then mix until it resembles breadcrumbs. Use your hand to squeeze the mixture together to form a dough ball. Lightly flour two sheets of baking parchment paper and put the dough in between. Roll out to a thickness of 5mm. Use a 2 inch ring cutter and cut out 18 circles. Gather up any scraps and re-roll to get a total of 36 biscuits.
- 2 Line two baking trays with baking parchment paper. Place 18 biscuits onto each tray leaving space in between as they will spread out during cooking. Put the 2 inch ring cutter over the biscuit then press a small lid into the middle of the biscuit to make an indentation. Repeat this step to all the biscuits. Leave to rest in the fridge for 30 minutes.
- 3 Preheat the oven to 170C / Fan 150C / Gas Mark 3 then bake the biscuits for 15 minutes until lightly golden brown in colour. Allow to cool on the tray.
- 4 To make the toffee filling, put the granulated sugar, liquid glucose and water into a heavy based saucepan and mix. Cook on a low heat, allowing the sugar to dissolve then increase to medium heat, cook until the sugar begins to turn to a golden caramel colour. Quickly add in the cream. Remove from the heat and whisk in the chilled unsalted butter. **CAUTION: Handle with care as the sugar gets extremely hot. It is not recommended that children help with making the toffee filling.**



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- 5 Put a teaspoon of the toffee filling in the middle of each biscuit. Allow to cool then place in the fridge to set.
- 6 Melt the Milk Chocolate by following the instructions on the back of the packet. Spread a teaspoon of chocolate over the toffee filling on each biscuit.
- 7 Decorate the toffee pops with Dr. Oetker Giant Chocolate Stars, Dr. Oetker Silver Shimmer Spray and Dr. Oetker Christmas Party Sprinkles to give a festive finish. Allow the chocolate to set in the fridge. Then place in an air-tight container to keep fresh until needed.
- 8 These toffee pop biscuits make a delicious homemade gift, simply fill a jar for the perfect edible present.

