



# Louise's Snowmen Shortcakes

8 pieces



Medium

up to 25 Min.



## Ingredients:

### For the Shortcake:

200 g Shortbread Biscuits  
30 g Unsalted butter (melted)  
1 tsp Dr. Oetker Madagascan Vanilla Extract  
100 ml Condensed Milk  
150 g Dr. Oetker 26% White Chocolate (melted)  
85 g Dr. Oetker Extra Dark 70% Chocolate Chunks

### To Decorate:

150 g Dr. Oetker 26% White Chocolate  
15 g Dr. Oetker Extra Dark 70% Chocolate Chunks (melted)  
227 g Dr. Oetker Ready to Roll White Fondant Icing (1/2 packet)  
Dr. Oetker Orange Extra Strong Food Colour Gel  
Dr. Oetker Red Extra Strong Food Colour Gel  
Dr. Oetker Blue Extra Strong Food Colour Gel  
Dr. Oetker Yellow Extra Strong Food Colour Gel  
Dr. Oetker Green Extra Strong Food Colour Gel  
10 g Cornflour (1 tbsp)

## 1 Method:

Put the shortbread biscuits into a sealed food bag and crush using a rolling pin.

2 In a bowl, mix together the biscuit crumbs, butter, vanilla extract, condensed milk and the white chocolate. Add the dark chocolate chunks and stir until well combined.

3 Roll two tablespoons of the mixture into a smooth ball and place on a tray lined with baking parchment. Next roll two tablespoons of the mixture into a smooth ball and place this on top of the larger ball. Repeat this to make eight snowmen in total. Place in the fridge for 30 minutes.

4 To decorate, melt the white chocolate by following the instructions on the packet.

5 Dip one snowmen into the white chocolate, using a spoon to evenly cover with chocolate. Carefully lift up with a fork allowing all the excess chocolate to drip off. Place back onto the tray. Repeat this step with the remaining snowmen then put into the fridge until the chocolate has hardened.

6 Fill a small paper piping bag with the melted dark chocolate, snip off the end and pipe dots for the eyes, mouth, buttons and arms.



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www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 7 To make the carrot nose, colour a half teaspoon of fondant icing with a few drops of orange food gel and knead for an even colour. Use a sprinkle of cornflour if the icing becomes sticky. Roll the icing into eight carrot shapes, then attach to the snowmen's face using a dab of the remaining white chocolate.
  
- 8 Colour the icing in a variety of Dr. Oetker food gel colours to make a hat, earmuffs and scarf.
  
- 9 Check out our step by step video showing you how to make and decorate these Snowmen Shortcakes @ <https://www.instagram.com/droetkerbakingireland/?hl=en> or @ <https://www.facebook.com/Dr.OetkerBakingIreland/>

