

CRUNCH Time

Choc Orange Melting Moments



Serve information: 1 plate with 16 cookies

INGREDIENTS:

Spray can of cooking oil
125g Dairy-free margarine (Nuttelex)
2 Tbsp icing sugar
110g Plain flour
Extra Flour for dusting
2 Tbsp corn flour
2 Tbsp cocoa powder
40g Dairy-free margarine (Nuttelex)
80g Icing sugar
1 Tbsp cocoa
1 Orange
1 Cookies on wire rack

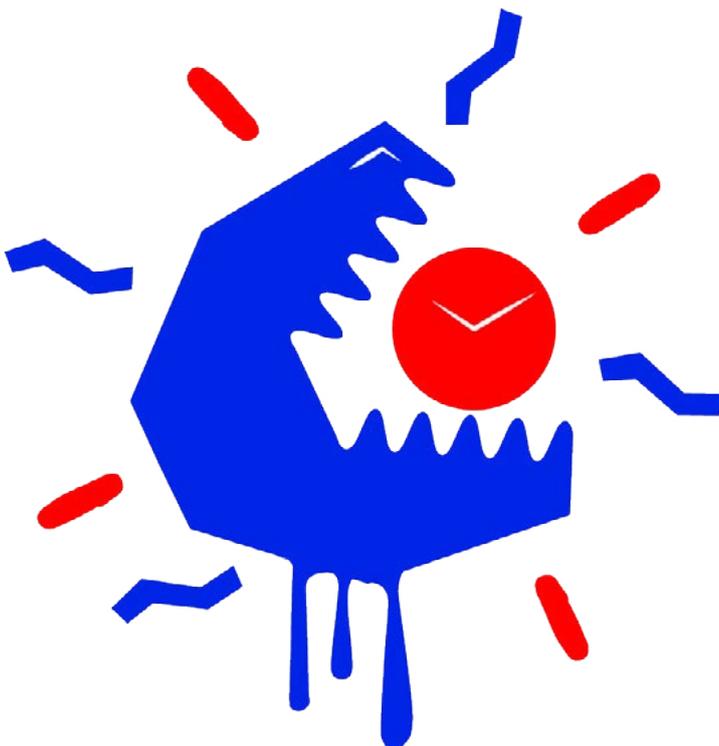
EQUIPMENT:

Baking tray
Non-stick baking paper
Scissors
2 electric beaters with bowls
2 x spatulas
2 x mixing bowls
Several spoons
Sieve
3 forks
Oven mitts
Zester
Chopping board
Sharp knife
Plate



METHOD:

1. Preheat oven to 180°C
2. Grease a baking tray and line with non-stick baking paper
3. With electric beaters, beat margarine and icing sugar until light and creamy
4. In a bowl, sift plain flour, corn flour and cocoa
5. Add the dry ingredients to the mixture and mix with the beaters on a low speed until just combined and a soft dough forms
6. Lightly flour hands then roll the mixture into small balls
7. Place on the prepared baking tray
8. Use a fork that has been dipped in flour to flatten each ball to about 3cm in diameter and 1cm thick
9. Bake in preheated oven for approximately 10 minutes
10. To make the filling, beat margarine, sugar and cocoa in a small bowl with electric beaters until light and creamy
11. Zest the orange. Cut the orange in half and squeeze 2 tsp of orange juice
12. Mix the orange zest and orange juice into the cream filling mixture
13. To assemble, take the "prepared earlier" cookies, spread the base of the cookie with filling and then join with another cookie
14. Repeat with remaining cookies and filling and serve on a plate



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