

## Valentine's Day Dipping Box

### Chocolate Chip Cookies

#### Ingredients

Macphie Soft&Chewy Cookie Mix	1.000Kg
Water	0.120Kg
Schokinag Chocolate Chunks	0.100Kg

#### Method:

1. Place Soft & Chewy Cookie Mix in a machine bowl fitted with a beater.
2. Add water gradually while mixing on 1st speed. (The water should be tempered to give a final dough temperature of 18-20°C)
3. Continue mixing on 1st speed for a further 1½ minutes or until the dough has bound together
4. Blend in any chocolate chips or other inclusions on slow speed for a few seconds
5. Bake at 170°C for 14-16 minutes

### Brownies

#### Ingredients

Macphie Brownie Mix	1.000Kg
Water	0.290Kg
Vegetable Oil	0.130Kg

#### Method

1. Add Macphie Brownie Mix to a machine bowl fitted with a beater, and mix on 1st speed for 30 seconds.
2. Add the oil, and beat on 1st speed for approximately 30 seconds. Add the water and mix for 1 minute on 1st speed, and scrape down.
3. Mix for a further 1 minute on 1st speed.
4. Bake for 35 minutes at 190°C

### Blondies

#### Ingredients

Macphie Blondie Mix	1.000Kg
Vegetable Oil	0.190Kg
Water	0.190Kg

#### Method

1. In a machine bowl with a paddle, add 190g vegetable oil and 190g water to 1Kg Blondie Mix.
2. Beat for 1 minute slow.
3. Beat for 3 minutes on medium.
4. Bake 175°C deck for 50-55minutes

### Strawberry Blondies

#### Ingredients

Macphie Blondie Mix	1.000Kg
Vegetable Oil	0.190Kg
Water	0.190kg
IRCA Fruttidor Fragola (Strawberry)	0.200Kg

**Method**

1. In a machine bowl with a paddle, add 190g vegetable oil and 190g water to 1Kg Blondie Mix.
2. Beat for 1 minute slow.
3. Beat for 3 minutes on medium.
4. Place into baking tray and swirl the IRCA Fruttidor Fragola through the blondie batter
5. Bake 175°C deck for 1 hour

**Raspberry Shortbread****Ingredients**

Whitworth Golden Jewel Flour	0.225Kg
Unsalted Butter	0.225Kg
Icing Sugar	0.115Kg
Cornflour	0.115Kg
Salt	0.006Kg
Vanilla Paste	0.010Kg
Freeze Dried Raspberry Pieces	0.010Kg

**Method**

1. Add all of the ingredients, except the vanilla into a large bowl and work together until it resembles breadcrumbs. Add the vanilla and lightly bring together.
2. Once the dough has formed, add in raspberry pieces
3. Tip out onto a lightly floured surface and gently knead to form a dough
4. Roll out the rough to 50mm thick, and cut out using preferred cutter
5. Bake in the oven at 180°C for 12 minutes

**Red Velvet Whoopie Pies****Ingredients**

Macphie Red Velvet Cake Mix	1.000Kg
Egg	0.340Kg
Vegetable Oil	0.280Kg
Water	0.210Kg
IRCA Chocosmart Cioccolato	0.200Kg
Macphie Vanilla Frosting	0.500Kg

**Method**

1. Gradually add 340g egg, 280g vegetable oil, 210g water to 1Kg red velvet cake mix whilst beating on a slow speed.
2. Beat for further 3 minutes and 1 minute on slow.
3. Fill the cake batter into a piping bag and pipe even sized circles onto a lined baking tray
4. Bake at 180°C for 12 minutes
5. Once cooled pipe a circle of vanilla frosting on the circular cake and pipe melted IRCA chocosmart into the middle of the frosting
6. Sandwich another circular cake on top

**Dips**

- IRCA Chocosmart Cioccolato
- IRCA Chocosmart Fragola
- Biscoff Spread