

Pin Wheel Cookies

The colourful and effective biscuits would work well for Easter, Halloween and Bonfire night depending on the colour you use. They also taste amazing!

Ingredients

454g	94088 Cake Margarine	✓
227g	94161 Caster Sugar	✓
113g	94045 Liquid Egg	✓
908g	94066 Plain Flour	✓

To Decorate

To Colour (Use at 3-5g per kg)

51240 Chocolate Colour and Flavour	✓
51179 Lemon Colour and Flavour	✓

✓ AVAILABLE FROM BAKO SELECT

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Method

1. Rub the margarine into the flour on 1st speed (This can be done in a mixing bowl), be careful not to form a crumb
2. Dissolve the sugar into the egg in a separate bowl; mix thoroughly
3. Add the egg and sugar mixture into the mix and mix on 1st speed until clear dough is visible. Be careful not to over mix (Again this can be done in a mixing bowl, just be sure to add the wet mix-ture slowly and incorporate fully before adding more)
4. Divide the dough in half, colour half the dough with chocolate colour and flavour and the other half with lemon colour and flavour .
5. Once coloured and flavoured- Chill both doughs for 1-1/2 hours.
6. On silicone paper, roll each half of dough into rectangle of 40 cm x 45 cm approximately. Brush the chocolate layer lightly with milk (so as to adhere the lemon layer) place lemon layer on top so its far edge extends beyond chocolate edge. Roll as you would a swiss roll.
7. Wrap roll in silicone paper. Chill thoroughly.
8. Slice into 5 mm - 10 mm cookies .
9. Bake on silicone paper lined baking tray in moderate oven at use at 180°C (356°F)