

# Heart Shaped Empire Biscuit

Perfect for Valentines Day, these melt in the mouth biscuits, which have been simply decorated are an easy and versatile product to add to your counter

## Ingredients

454g	<a href="#">94088</a> Cake Margarine	✓
227g	<a href="#">94161</a> Caster Sugar	✓
113g	<a href="#">94045</a> Egg	✓
908g	<a href="#">94066</a> Flour	✓

## To Decorate

<a href="#">35147</a> Ready-Use Fondant icing	✓
<a href="#">31329</a> Glacé Cherry Halves	✓

✓ AVAILABLE FROM BAKO SELECT

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and more recipe inspiration  
visit [bakoselect.co.uk](http://bakoselect.co.uk)



## Method

1. Rub the cake margarine and plain flour together on first speed (You can get the same results by doing this in the bowl)
2. Dissolve the sugar in the egg and mix thoroughly
3. Add this to your mix and mix on speed 1 until you have a dough (If you are using a bowl combine slowly until a dough starts to form), do not over mix or the dough will become dry.
4. Allow to rest
5. Pin the dough to approximately 1cm or 3/8ths of an inch thick
6. Cut with a heart shaped cutter
7. Place on a lined baking sheet and bake at approx 180°C (Baking times may vary depending on the type of oven you have)
8. To finish, decorate by mixing the fondant within the pail and apply to one of the biscuits using a pallet knife and add a cherry halve to decorate
9. Deposited a bulb to the base biscuit and sandwich together with the fondant topped biscuit