

Maltesers Cookie Cake RECIPE

Maltesers Cookie Cake



<?xml version="1.0"?>

TIME

90 mins

INGREDIENTS

9 items

MAKES

14 servings

The perfect combination of a cookie and a cake: A delicious cookie cake with Maltesers

Bunnies on top for cuteness that is bound to be a hit! SHARE

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INGREDIENTS

- 100g Unsalted butter, room temp
- 70g Caster sugar
- 70g Dark brown sugar
- 1 Small egg, lightly beaten
- ¾ Tsp baking powder
- ½ Tsp bicarbonate of soda
- 1 Pinch of sea salt
- 180g Plain flour
- 40g Dark chocolate chunks (milk choc also works), roughly chopped
- 1 x 58g Maltesers Chocolate Mini Bunnies Bag
- 1 x 58g Maltesers White Chocolate Mini Bunnies Bag
- 150ml Whipping cream

PRODUCTS USED



MALTESERS Chocolate Mini Bunnies Bag 58g

SEE DETAILS

Where To Buy

Maltesers Cookie Cake

COOKING INSTRUCTIONS

1. 1.

Beat the butter and sugars with an electric mixer until light and creamy.

2. 2.

Add the egg and beat just until smooth.

3 3

Mix the flour, baking powder, bicarb and salt in another bowl, then fold into the butter mixture.

4. 4.

Roughly chop half of the Maltesesers white and milk chocolate mini bunnies and fold into the mixture along with the chocolate chips.

5. 5.

Spread the mixture into a greased 20cm cake tin (the ones with a removable base work a treat), and leave to chill for at least 30 mins in the fridge or for 15 mins in the

freezer.

6. 6.

Heat the oven to 180C / 160C fan / gas 4, and bake for 16-25 mins until golden and a little bit soft in the middle (depending on how chewy you want your cookie and how strong your oven is).

7. 7.

Leave to cool in the tin for at least 15 mins, then take out and leave to cool completely before decorating.

8. 8.

To decorate, whip the cream until it holds its shape, then spoon or pipe a few blobs around the edges and in the middle. Roughly break the rest of the mini bunnies then set into the cream along with the cut strawberries and sprinkles.

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Column 1 Column 2 Figures per 56g serving 248 Kcal Fat (g) 14 Saturates (g) 8.5 Carbs (g) 27.4 Sugars (g) 17.2 0.7 Fibre (g) 2.7 Protein (g) Salt (g) 0.28

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Easy Maltesers Tiramisu

Cooking time

25 mins

Ingredients

9 items

SEE DETAILS



Maltesers Key Lime Pie

Cooking time

50 mins

Ingredients
8 items
SEE DETAILS X
Maltesers Bunnies and M&M'S chocolate bark
Cooking time
30 mins
Ingredients
6 items
SEE DETAILS ×
Maltesers Millionaire Shortbread Gold Bars
Cooking time
90 mins
Ingredients
10 items
SEE DETAILS X
Molten Chocolate Maltesers Cake
Cooking time
90 mins
Ingredients
9 items
SEE DETAILS

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