

Tools

Cakey Tools

- Oven
- Stand Mixer
- Oven pan
- 34 x 8cm round cookie rings

Ingredients

This will give you 34 Cookie bases at 80g each

Bake at 160c for 9 mins add the crumble top then bake for another 10 mins (until the bake shows light brown)

Cookie Base Ingredients

- o 810g Plain flour
- o 360g unsalted butter
- o 240g Light Brown Sugar
- 240g Golden caster Sugar or normal caster sugar
- o 3 Med eggs
- o 15 drops of Almond extract (Foodies Flavour) or 4 tsp of Almond extract
- o 15 drops of Cherry extract Foodies Flavour) or 4 tsp of Cherry extract
- o 1 ½ Bicarb of soda
- 400g White Chocolate buttons or chopped
- o 200g Flaked Almonds
- o 270g Cherries

Crumble

- o 450g Plain Flour
- o 260g Golden Caster Sugar
- o 300g Unsalted Butter
- o 210g Flaked Almonds

Topping

- 500g Icing Sugar
- A splash of almond and cherry extract
- A splash of water
- o 34 full cherries