



# RECIPE

DR. OETKER | PATISSERIE | STARWBERRY CHEESECAKE

## CAKE TOPPERS THAT DOUBLE-UP AS COOKIES FOR THE KIDS

Deliciously stylish cake toppers made from left-over puff pastry

### Ingredients already in your pantry

- Left-over puff pastry **or** 1 x roll of frozen puff pastry
- ½ x cup icing sugar
- 8 to 10 chocolate blocks
- ½ x cup flour
- ½ x cup nibbed almonds
- 3 to 4 tbsp. brown or white sugar
- [Patisserie's strawberry cheesecake](#)

### For this you will also need:

- Baking paper
- An oven tray or 2
- Rolling pin
- Non-stick spray
- A variety of cookie cutters

### Let's make us some toppers!

When I bake anything with puff pastry, there'll always be off cuts. Don't throw them away so that when you need something sweet for the kids you simply defrost and quickly make them these puff pastry cookies that double up as cake toppers.

1. You'll be using Patisserie's strawberry cheesecake. Remove from packaging and allow to thaw and let us start with our puff pastry cake topper cookies.
2. Pre-heat your oven to 180 degrees
3. Firstly, spray your baking sheet with non-stick spray.
4. Now, lightly dust your work counter with the flour and place your pastry dough onto your dusted surface. Lightly dust the puff pastry as well as your rolling pin with flour.
5. Let's start rolling. Roll the pastry firmly, always rolling away from you, give the pastry 2 to 3 rolls, then turn it over and do the same, until you achieve your desired thickness. You want to make sure that you open it out all around. Now you have enough pastry surface to make your cut-outs.



6. Bring out whatever cookie cutters you have in your drawer. If you don't have, use a drinking glass or make your own shapes using a sharp utility knife. With your cookie cutter, press firmly so that you cut right through the pastry and then transfer each cut out onto your baking sheet, making sure they don't touch.
7. Once your tray is complete, place into your pre-heated oven for 10 - 12 minutes.

**Now with the remainder pastry you can wrap it up in cling wrap to use at a later stage or in our case, roll it out again and use it to make twists. Kids love twists!**

8. Once again roll open your puff pastry as you did above and set aside.
9. Sprinkle white or brown sugar onto your counter – about 3 to 4 tablespoons and place your puff pastry directly onto the surface with the sugar. With your rolling pin, roll across the pastry sheet to allow the sugar underneath to stick onto the pastry. Press down and roll firmly.
10. Fold the pastry in half and with a sharp knife cut the pastry into strips, not too thick.
11. Once you've cut into strips take each strip and twist from the top and the bottom and place onto your baking tray, prepared the same way you prepped the previous baking tray.
12. And when done, in the oven. By now your 1<sup>st</sup> batch of cake toppers should be ready, so remove and replace with your twists. For 12 to 15 minutes depending on the thickness of your twists, till golden brown.

**When they're all done, remove from the oven and once they've cooled off, you can start playing!**

13. Now, a few squares of milk chocolate, which you can melt in the microwave. For 8 to 10 squares, it should take about 1 to 2 minutes in the microwave. Melt in one and a half minute increments.
14. Once melted, you can start to dip your toppers. Just play. There is no right or wrong. Some you will keep with plain chocolate and others you'll dip together with almond nibs and some you'll drizzle with chocolate using a fork. Have fun.

**Now you can understand why the kids love these so much, and they're very economical.**

15. And lastly the remaining cake topper cookies, you can sprinkle with icing sugar using a sieve.

And that's it. You've got cookies for the kids and cake toppers for your strawberry cheesecake indulgence.

**Store them in a sealed container, to seal in the freshness and to use as and when you or your kids need a sweet something urgently.**