



# Giant Gingerbread Filled Christmas Cookie with a White Chocolate Snowflake

**Festive Flavours** 40-50 Minutes • Veggie

18A

Find all your unchilled  
Market items in bag A.



Unsalted Butter



Speculoos  
Biscuit Crumb



Ginger Puree



White  
Chocolate Chips



Chocolate Chip  
Cookie Mix



Ground Cinnamon



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Saucepan, baking paper, baking tray and bowl.

## Ingredients

Ingredients	Quantity
Unsalted Butter* <b>7)</b>	40g
Speculoos Biscuit Crumb <b>11) 13)</b>	125g
Ginger Puree	15g
White Chocolate Chips <b>7) 11)</b>	90g
Chocolate Chip Cookie Mix <b>7) 8) 11) 13)</b>	2 packs
Ground Cinnamon	2 sachets

Pantry	Quantity
Water*	100ml
Water for the Dough*	60ml
Water for the Sauce*	2 tbsps

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1586/379
Fat (g)	18.8
Sat. Fat (g)	10.5
Carbohydrate (g)	47.1
Sugars (g)	31.6
Protein (g)	4.7
Salt (g)	0.76

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **8)** Egg **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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1



2



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## Make the Speculoos Spread

**a)** In a small saucepan, combine the **butter, speculoos crumb, ginger puree** and **100ml water**. Stir on medium heat until smooth and combined, 1-2 mins.

**b)** Once smooth, add **half** the **white chocolate chips** and stir until melted and combined, then remove from the heat and leave to cool, 5-10 mins.

**c)** Meanwhile, preheat your oven to 190°C/170°C fan/gas mark 5. Line a baking tray with baking paper.

**d)** In a medium bowl, combine the **cookie mix, cinnamon** and **60ml water**. Mix until you have a stiff **dough**.

## Make the Cookie

**a)** Pop **half** the **cookie dough** onto your baking tray and gently press into a 20cm wide circle. Press down the centre of the **cookie dough** to make a well, leaving a 2cm lip around the edge.

**b)** Spoon the **gingerbread speculoos spread** into the middle of your **cookie** and spread to the edges of the well.

**c)** Pop the remaining **cookie dough** onto a large piece of baking paper on your work surface and gently press into another 20cm wide circle.

**d)** Carefully lift the **cookie dough** from the baking paper on your work surface and lay it directly on top of the **speculoos topped cookie**.

## Serve Up a Festive Treat

**a)** Press around the edge of the **giant cookie** to secure the **filling** inside, then bake on the middle shelf of your oven until lightly golden, 25-30 mins. Once baked, allow to cool, 15 mins.

**b)** While the **cookie** cools, combine in a small saucepan the remaining **white chocolate chips** and **2 tbsps water**. Stir on medium heat until the **chocolate** has melted, 1-2 mins.

**c)** Once cooled, decorate your **giant cookie** with the **melted white chocolate**. **TIP:** Use the white chocolate to add a festive decoration, like a snowflake or christmas tree, to the top of your cookie.

Enjoy!

