

# ANZAC COOKIE SANDWICH

*with Yakult cream filling*





# ANZAC COOKIES

## INGREDIENTS

- 110g rolled oats
- 150g plain flour (sifted)
- 120g brown sugar
- 70g desiccated coconut
- 125g unsalted butter (softened)
- 35g golden syrup
- ½ teaspoon baking soda

## METHOD

1. Cream butter and brown sugar.
2. Add golden syrup and the rest of the dry ingredients.
3. Mix until texture resembles moist soil (clumping together).
4. Form dough into 60g balls.
5. Place dough on a pan lined with silicone mat or baking paper.
6. Slightly flatten each ball.
7. Bake at 170°C for 12 minutes.
8. Take out from the oven, let cookies cool down completely.

# YAKULT BUTTER CREAM

## INGREDIENTS

- 62g unsalted butter (softened)
- 62g shortening (softened)
- 390g icing sugar (sifted)
- 1 bottle Yakult Original

## METHOD

1. Cream the butter and shortening together.
2. Add in icing sugar then cream again.
3. Add in Yakult then continue to mix until light and creamy.

# ASSEMBLY

## METHOD

1. Once cookies have cooled completely, place butter cream in a piping bag.
2. Pipe some butter cream on the flat side of one cookie, then place another cookie on top to create the sandwich.

