

ESMES MELTING MOMENTS



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INGREDIENTS

2 cups icing sugar

1½ cup olive oil

900g room temperature butter

10 cups of cake flour

METHOD

With electric mixer whisk butter until creamy

Add oil and mix till well blended and very very smooth and silky

Add icing sugar and whisk again for a few minutes until creamy

Add flour and mix till well incorporated. I used my electric mixer to do the work, no need to do this by hand. The dough will be soft.

Use a star nozzle and pipe strips on a cookie sheet, which you covered with parchment paper.

Oven temperature: 350 F

Baking time: 12-14 minutes, depending on your own oven.

Still need to dip them in chocolate, but will do that later.

Source: TRIED AND TESTED: Esme Slabbert's kitchen