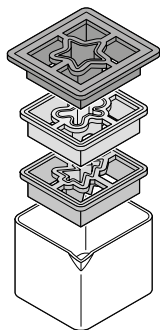


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Instructions for use and recipe

- The handy cup has a spout which allows for easy pouring of your chosen biscuit filling, whether that be melted chocolate, jam, caramel, etc.
- The cup is only suitable for portioning out the filling, not for heating the filling or melting chocolate! Do not use the cup in the microwave.
- You can store the biscuit cutters stacked in the cup as shown when not in use.
- Depending on the desired filling, you can fill the biscuits either before or after baking.
- Do not roll out the dough too thinly and do not press too hard on the cutters when cutting out the biscuits. This prevents holes in the dough and creates biscuits with perfect hollows for filling.



- It is best to use dough straight out of the fridge. If the dough warms up, it is harder to get it out of the cutters. If this happens, place it back in the fridge and use a different, more chilled portion.

If you still have trouble getting the dough out of the cutters, dust it with a little flour before cutting out the biscuits.

- Use a palette knife, flat knife or similar implement to carefully place the cut-out biscuits onto a baking tray so as not to contort the motifs. Alternatively, you could cut out the biscuits directly on baking paper and simply remove the dough edges instead.

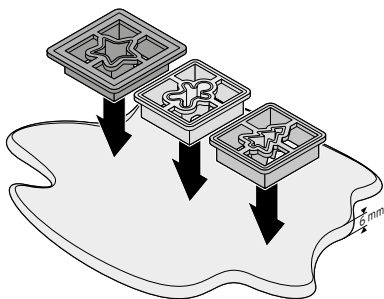
Cleaning

- Clean the cutters and cup with hot water and a little washing-up liquid before using them for the first time and immediately after every further use.

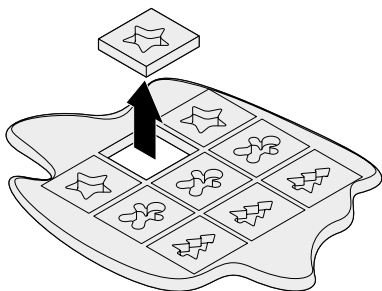
All parts can also be cleaned in the dishwasher. However, do not place them directly over the heating elements.

Use

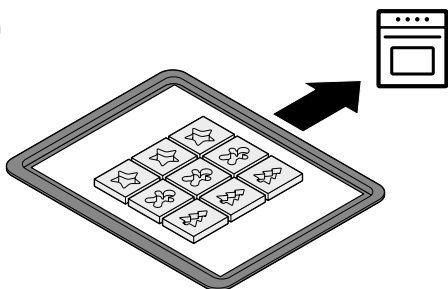
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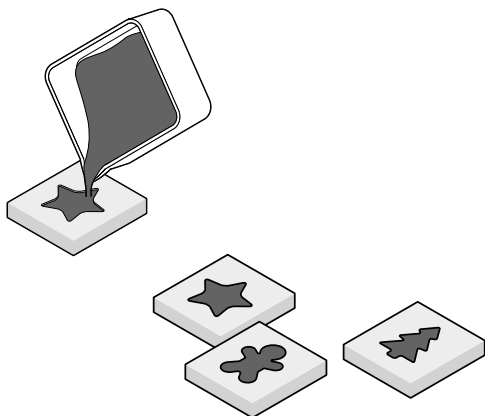
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Recipe for filled biscuits

Ingredients (makes approx. 40)

Preparation time: approx. 1 hour

Cooling time: approx. 30 minutes

Baking time: approx. 10 minutes

Ingredients

For the dough:

100 g soft butter, 75 g sugar,

1 egg, 200 g flour, 1 pinch of salt

For the filling as desired:

approx. 100 g chocolate / approx. 150 g jam /

approx. 150 g nut butter or similar

Preparation

1. Whip the butter until creamy, add the sugar and mix. Then add the egg and mix again.
2. Add the flour and salt and knead with the dough hook of a mixer or by hand until smooth. Then shape the dough into a ball, wrap in cling film and place in the fridge for at least 30 minutes.
3. Remove the dough from the fridge after the cooling time has elapsed and preheat the oven to 180 °C (fan-assisted). On a lightly floured surface, roll out the dough roughly 6 mm thick. Use the different cutters to create small biscuits with different motifs. Do not press too hard on the biscuit cutters to prevent holes forming in the dough!

4. Place the finished biscuits on a baking tray lined with baking paper and bake for approx. 10 minutes until the edges are lightly browned. Allow to cool completely. In the meantime, prepare the chosen filling: melt the chocolate or slightly warm the nut butter or jam.
5. Put the chosen filling into the cup and carefully pour it into the various hollows in the biscuits via the spout.
6. Allow the filled biscuits to cool for longer if necessary and then enjoy.

Product number: 711 189

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany