



PREP: 45 min
COOK: 8 min
SERVES: 14

Chocolate Marble Homemade Oreos

Baking tastes so much better when made from scratch, especially when you get to lick the bowl! Make your favourite chocolate cookies at home and add some fun and colour with a three-tone marble chocolate dip.

Ingredients

Cookies

1/2 cup + 1 tbsp (90g) plain flour
1/2 cup (60g) good quality dark cocoa
Pinch of salt
1 tsp Queen Natural Organic Vanilla Essence-Extract
Queen Black Food Colour Gel
100g butter, unsalted, chilled and cut into cubes
2/3 cup (100g) icing sugar, sifted
1 large egg

Filling

Method - Homemade Oreos

STEP 1

Sift together dry ingredients, add chilled and cubed butter, and process until buttery crumbs form. In a small jug, lightly whisk together food colour, egg and Vanilla Essence-Extract. Add to crumbs and process until a dough forms. Wrap in plastic and allow to chill in fridge for one hour.

STEP 2

Pre-heat your oven to 160C (fan forced) and line two biscuit trays with baking paper while your dough comes back to room temperature.

STEP 3

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Ingredients

200g white chocolate, chopped
50ml cream
1 tsp Queen Natural Vanilla Extract

Chocolate Marble Dip

200g white chocolate, chopped, melted
100g white chocolate, chopped
100g dark chocolate, chopped
50ml cream
Queen Black Food Colour Gel
Queen Green Food Colour Gel
Queen Yellow Food Colour Gel

Method - Homemade Oreos

Roll out dough to about 5mm between two sheets of baking paper and cut into 5cm circles. Place the circles of dough on baking paper lined tray and bake for 6-8 minutes. It's difficult to tell when the biscuits are done as there are no visual cues. Instead of looking for lightly golden edges, very, very carefully, lightly tap the edge of one of your cookies in the centre of the tray to see if the dough is set. Re-roll your dough and repeat until you've made as many biscuits as possible. Allow to cool.

STEP 4

To make filling, add chopped white chocolate, cream and Vanilla Extract to a microwave safe bowl and microwave for 30 seconds. Stir well and repeat until cream and chocolate have completely combined. Allow to cool until the white chocolate ganache will hold its shape when piped.

STEP 5

Fill a zip lock bag with cooled ganache, snip a corner off no bigger than 1cm, and pipe a round of white chocolate ganache onto one cookie. Don't pipe to the edge of cookie or it will squish out the sides. Sandwich with another cookie and place to one side. Once all cookies are filled, pop them in the fridge to chill while chocolate marble dip is prepared.

Method - Chocolate Marble Dip

STEP 1

In a small bowl, melt 200g of white chocolate in microwave for 30 seconds. Stir well and repeat in 15 second bursts until chocolate is completely melted. In another small bowl, melt 100g of dark chocolate and 25ml of cream in microwave until smooth. Repeat with 100g of white chocolate and 25ml of cream. Add a drop each of green and yellow gel food colour to white chocolate ganache and stir well to create a lime green ganache. Add a couple drops of black gel food colour to the dark chocolate ganache to create black chocolate ganache.

STEP 2

Use a spoon or a bag with a small corner snipped off to add lines of green and black chocolate to the top of the white chocolate. Dip your chilled homemade oreo half way into the top of the chocolate, gently remove from the chocolate and carefully shake off any excess. Set on a baking paper lined tray. Repeat with all homemade oreos and place in the fridge until the chocolate has set. Pile high on a plate and enjoy!

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