

All in One Bake Shop



The source for cake, cookie and candy
tools and supplies
for professional and home bakers

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Mendients

Little disks of chocolates - dark, milk or white topped with a pistachio, almond and sliver of candied ginger, banana chips, dried pineapple, macadamia nuts... They are such elegant candies. You can make them even more elegant by putting the chocolate in the tartlette molds, decoratively place the toppings and then put in the refrigerator to harden. The mendients in the picture are from the famous Jacques Torres chocolate shop in New York City. I have been into his shop - it is a chocolate lover's paradise!



Chocolate Dipped Shortbread

1 C butter
1 C white sugar
2 1/4 C flour
1/2 tsp salt
1 pound Guittard Milk Chocolate A'Peels

Preheat oven to 350F. Cream butter and sugar until fluffy. Add flour and salt. Mix until dough forms and then mix for 30 seconds at medium speed. Spray tart pans. Press dough into tart pans. Bake 10 minutes at 350F, turn down oven to 300F and bake for another 20 minutes until bottoms and edges are lightly browned. Allow to cool in tart pans. Melt milk chocolate. Barely dip tops in melted chocolate. Top with sprinkles.

Makes approximately 36 cookies.

These little tartlette pans are so great. You can bake in them like with this shortbread recipe, you can use it for chocolates, you can use them for hard candy, you can use them to make tarts - sweet or savory - just so many possibilities!

