

## **CHRISTMAS BISCUIT WREATH**

Gluten Free, Dairy Free, Low salicylate & amine

Serves ~16

Consider buying a silver cardboard cake base from a cake shop/Spotlight as this helps you lift and move the biscuit once assembled

### **Ingredients:**

#### **Biscuit**

- 170g Nuttalex
- 150g caster sugar
- 1 tsp vanilla extract
- 300g gluten free plain flour
- 1 ½ tsp baking powder
- 1 small egg

#### **Marshmallow**

- 2 Tbsp gelatine
- 1 cup cold water
- 2 cups sugar
- 1 cup boiling water

### **Method:**

#### **Carob Spread**

- Blend all the ingredients together and store in the fridge. Adjust carob strength to taste.
- HINT: use water instead of rice milk for a longer storage time

#### **Preparing your template for the biscuit:**

- Take a 25cm diameter round cake pan and draw around the edge on a piece of paper
- In the centre draw another circle around a 12 cm diameter round cake pan
- Cut out the inner circle and cut around the edge of the outer circle to form your template for the biscuit dough

#### **Marshmallow:**

- Line the base of your 25cm diameter, round cake pan with baking paper
- Sprinkle the gelatine over the cold water and set aside
- In a large saucepan, stir the sugar and boiling water over a low heat, until the sugar is dissolved.
- Add the gelatine mixture and stir until combined, then stop stirring
- Boil steadily for 12 minutes (watch the mixture as it may boil over the sides.... lift from the heat if it rises quickly)
- Cool to luke warm

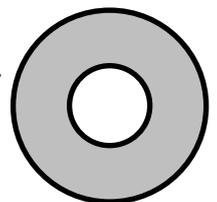


#### **Carob Spread**

- 1 x 250g jar 100% cashew nut butter
- 4 Tbsp golden syrup
- 2 Tbsp carob powder
- 70ml Rice drink (calcium fortified)
- 20g rice bran oil
- 50g Nuttalex
- ½ tsp vanilla extract

#### **Vanilla Nuttalex cream**

- 125g Nuttalex
- 1 ½ cups icing sugar (no gluten)
- 1 Tbsp vanilla essence



- Pour the mixture into a mixing bowl and with an electric mixer, whip this for about 8 minutes or until white and thick.
- Pour into the round cake pan and place in the fridge to set

### Biscuit:

Preheat the oven to 180°C and have 3 pieces of baking paper ready, with your rolling pin for rolling out the dough

- Beat the Nuttalex and sugar until pale in colour, fluffy and smooth
- Beat through the vanilla
- Sift together the flour and baking powder and add this along with the egg, beating until the dough has come together
- Place the dough into the fridge for about 10 minutes
- Take just over half the dough and roll it out between 2 sheets of baking paper until it is about half a centimetre thick and your template fits on it.
- Cut out the wreath shape in your dough. Remove the centre circle and place the baking paper with the wreath, straight onto a cooking tray.
- Bake for 15 minutes, or until the edges have become slightly golden
- Take from the oven. If the inner circle has spread too much, place the wreath pattern over the biscuit and re-cut the inner circle while the biscuit is hot (you cannot do this once it has cooled)
- Cool on the tray before moving
- Join the left-over dough with the remaining dough in the fridge and repeat the above process to get 2 biscuits.
- Take the left-over dough and make small balls. Push them flat and cook them for about 5 minutes. These can be used to decorate the top of the cake

### Buttercream

- Cream the Nuttalex until pale.
- Add the icing sugar in 2 steps, beating well in between.
- Beat in the vanilla.

### Assembly

- Spread both biscuits, gently, with some of the carob Nuttella (you won't use it all)
- Place 1 biscuit on the silver cardboard base (or straight on to your serving dish)
- Ease the marshmallow from the mould and place it on the serving platter biscuit (remove the baking paper from the base). You may need to cut around the mould edge with a knife to start
- Top this with the 2<sup>nd</sup> biscuit (carob side facing up)
- Gently cut around the middle circle to remove the centre marshmallow circle
- Place the buttercream in a piping bag and pipe stars over the top biscuit starting in circles from the inside and work to the outside.
- Decorate the wreath.
- I chose an artificial berry and holly leaf and the small round biscuits.
- You could also look for small clean colourful toys that could be placed on the wreath and used by children later