

The



‘COOKIE GLAM UP’

10 easy peasy ideas to turn
our gorgeous cookies into
fabulous desserts

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FEATURING

Butter and Cream Cakes

Shortbreads & Almond Cookies

Sold in packs of 8



Sold individually





COOKIE GLAM UP NO 1

SHORTBREADS WITH SPICED APPLES AND CRÈME FRAÎCHE



SHORTBREADS WITH SPICED APPLES AND CRÈME FRAÎCHE

INGREDIENTS FOR 6

6 Butter and Cream shortbreads

6 medium cooking apples

80g festival mixed fruit *

1-2 tsp ground cinnamon

Golden castor sugar to taste

The juice of half an orange or tangerine

300g crème fraîche

Sprinkle of cinnamon to finish



METHOD

Peel the apples and discard the core. Cut into 1cm cubes and place in a small pan. Add the dried fruit, cinnamon, sugar and juice. Put the pan on a medium heat and cook gently for 8-10 minutes. Stir carefully so the fruit does not break up. Allow to cool slightly. Spoon the apples between 6 plates or bowls. Add a dollop of crème fraîche and serve with a shortbread. Variations: vanilla ice cream or custard in place of crème fraîche.

*Festival dried fruit mix from Grapetree

COOKIE GLAM UP NO 2

FIG MOUSSE WITH ALMOND
COOKIE CRUMBLE



FIG MOUSSE WITH ALMOND COOKIE CRUMBLE

3 Butter and Cream almond cookies
180g soft dried figs
4 fresh figs
250ml Greek yogurt
40ml cointreau or orange juice
150ml sour cream
fresh mint to garnish



METHOD

Our almond cookies are supersized so 3 between six is perfect. Place the dried figs in a food processor with 2 of the fresh figs with the yogurt. Blitz until you have a soft consistency. Now add the Cointreau or juice and blitz again. Spoon the mousse into glasses or small bowls. Cut each cookie into wedges and crumble the ends with your fingers or in a food processor. Divide the crumble mix between the glasses and top with a spoon of sour cream and a wedge of fresh fig. Garnish with a mint leaf – we also used some blackcurrant sage flowers.

*Make sure you use super soft dried figs

COOKIE GLAM UP NO.3
BANOFFEE PIE SHORTBREADS



BANOFFEE PIE SHORTBREADS

INGREDIENTS FOR 6

6 Butter and Cream shortbreads

300ml whipping cream

1 jar of caramel sauce

2-3 medium bananas (just ripe)

Melted chocolate & basil leaves to garnish (optional)

A few roughly chopped pecan nuts



METHOD

Place the shortbreads on small plates or a serving platter. Whip the cream until it forms soft peaks. Place a spoon of whipped cream on each shortbread and using a teaspoon press down and create a indent in the cream for the caramel sauce. Place a heaped teaspoon of caramel sauce on each shortbread. Working quickly peel and slice the bananas and place 4 slices on top of each shortbread. Drizzle with caramel sauce and melted chocolate. Decorate with chopped pecans and basil leaves.

The shortbreads will take up moisture from the cream so make these just before you serve.



COOKIE GLAM UP NO.4

ROASTED PEAR WITH
CHOCOLATE GANACHE AND
ALMOND COOKIES



ROASTED PEARS WITH CHOCOLATE GANACHE

INGREDIENTS FOR 6

3 Butter and Cream Almond Cookies
6 just ripe pears, peeled and halved
1 tablespoon demerara sugar
500ml creme fraiche
200g dark chocolate



METHOD

Pre-heat the oven to 180°C (fan). Using a melon baller or small teaspoon remove the core from the pears. Sprinkle with demerara sugar and place in the oven for 15 minutes. Place the chocolate in a bowl over a pan of simmering water and melt. Remove the bowl from the heat and stir in 250ml of the creme fraiche. The ganache will be glossy and have a thick smooth texture. Place the warm pear halves into dessert bowls and using a small ice cream scoop put a scoop of creme fraiche on one side of pear and a scoop of ganache on the other. Cut the cookies into sticks and lay a couple of slices over each dessert plate – any crumbs can be used to sprinkle over the ganache. Serve the extra cookie slices on the side.

COOKIE GLAM UP NO.5

SHORTBREADS WITH
BLACKCURRANT MOUSSE



SHORTBREADS WITH BLACKCURRANT MOUSSE

INGREDIENTS FOR 6

12 Butter and Cream shortbreads
4 tubs of ready made fruit mousse*
1 x 300g tub of crème fraîche
300g fresh raspberries
A few frozen blackcurrants
Garnish with edible flowers mint leaves
Add a dusting of icing sugar (optional)



METHOD

Lay out 6 dessert plates and place a shortbread on each. Divide the mousse between the plates and cover with the remaining shortbreads. Place a few berries on the top of each shortbread and on the side if you wish. Serve the crème fraîche in a bowl on the side for guests to serve themselves.

*We used Bonne Maman blackcurrant mousse but feel free to substitute with your favourite flavours.

COOKIE GLAM UP NO.6

ROASTED PLUMS WITH ALMOND COOKIE GRANOLA



ROASTED PLUMS WITH ALMOND COOKIE GRANOLA

INGREDIENTS FOR 6

3 Butter and Cream almond cookies

9 red plums

2-3 tbsp maple syrup

2 tsp ground mixed spice

3 tbsp orange juice

50g roasted chopped pistachios

50g roasted chopped pecans

300ml double cream or crème fraîche

Edible flowers or mint leaves to garnish

METHOD Preheat the oven to 200°C

Cut the plums in half, remove the stones and place in a baking tray. Drizzle the plums with maple syrup, juice and mixed spice and bake for 40 minutes. While the plums are cooling make the granola. Break up one of the almonds cookies into small chunks and place in a strong plastic bag. Bash the cookie with a rolling pins until it is crumble like. It does not have to be too fine. Mix the cookie crumble with the roasted nuts. Place 3 plum halves on dessert plate with spoon of juice from the pan and top with crumble mix. Add some cream on the side, decorate and serve.



COOKIE GLAM UP NO.7

CHEATS LEMON POSSET WITH SHORTBREADS



CHEATS LEMON POSSET WITH SHORTBREAD

INGREDIENTS FOR 6

6 Butter and Cream Shortbreads
300ml double cream (not extra thick)
200g of really good lemon curd*
Juice and Zest of 1 lemon
200g fresh raspberries
Mint leaves, edible flowers and lemon to garnish
optional



METHOD

Whip the cream until it forms soft peaks (do not overbeat). Add the lemon zest and half the juice to the lemon curd. Fold the curd into the cream. It does not have to be completely mixed unless that is your preference. Divide the mixture between 6 small cups, glasses or bowls and place on a dessert plate. Divide the raspberries between the cups and serve with a shortbread on the side.

* We used Bonne Maman lemon curd here

Variations: Use Greek yogurt, mascarpone or ricotta in place of the double cream.

COOKIE GLAM UP NO.8

ROASTED GRAPES WITH PISTACHIO CREAM AND ALMOND COOKIES



ROASTED GRAPES WITH PISTACHIO CREAM AND ALMOND COOKIES

INGREDIENTS FOR 6

3 Butter and Cream Almond Cookies

400g black seedless grapes, not too big

500ml thick Greek Yogurt

100g pistachio cream

50g chopped roasted pistachio nuts

Pomegranate seeds to garnish (optional)



METHOD PREHEAT THE OVEN TO 200°C

Roast the grapes for 15 minutes and cool. Mix the Greek Yogurt and pistachio cream together. This wont be super sweet but compliment the cookies – but do add more to suit your taste. Place a spoonful of pistachio cream on a dessert plate and sprinkle with chopped pistachios and pomegranate seeds. Divide the roasted grapes between the plates and half an almond cookie. We cut ours in quarters.

* We used Sicilian Pistachio Cream Spread but there are many brands ready available in supermarkets and online.

COOKIE GLAM UP NO.9

CREME CARAMEL WITH CARAMEL
ORANGES AND SHORTBREAD



CREME CARAMEL WITH CARAMEL ORANGES & SHORTBREAD

INGREDIENTS FOR 6

6 Butter and Cream Shortbreads

3 oranges, peeled and sliced

175g caster sugar

6 ready made Creme Caramels
(we used Bonne Maman)

Dried cranberries to garnish



METHOD

First prepare the oranges. Add the sugar to a large pan and add 100mls water and put over a medium heat (do not stir) tip the pan gently to move the sugar and water around so the sugar melts. Start to slowly bring to the boil and watch until the mixture turns amber. Now add the orange slices and any juice to the pan. Make sure the orange slices get evenly coated with caramel. Place in a serving dish and set aside until required.

Put a creme caramel on each plate and arrange a few slices of orange on each. Spoon over some of the sauce and garnish with cranberries and serve with a shortbread.

COOKIE GLAM UP NO.10

APRICOT & CHOCOLATE MOUSSE
WITH ALMOND COOKIES



APRICOT & CHOCOLATE MOUSSE WITH ALMOND COOKIES

INGREDIENTS FOR 6

3 Butter and Cream Almond Cookies

1 x 200g bar of dark chocolate

150g soft dried apricots or

1 x 400g tin of apricot halves

300ml Natural Greek Yogurt

To garnish – some roasted pecans and hazelnuts

A few slices of dried apricot



METHOD

You can use soft dried apricots or canned to make this mousse. If you prefer a lighter texture used canned.

Melt the chocolate and puree with the drained apricots in a food processor (reserve the juice). Now mix in the yogurt. If your mousse is a little thick add some of the canned fruit juice to the mixture. This should be ready to use as soon as its made. Chill until needed or plate up straight away. Divide the mousse between 6 dessert bowls and decorate. Cut the cookies into strips and place the mousse bowls on plates with the cookies as shown.

We use Epicure apricots in fruit juice for this.



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