

Red Velvet Cookie Pie

Cuisine: N/A

Recipe Type: International

Cooking Time: 25 Mins

Serving: 57 Peoples

Ingredients:

- Red Velvet Cookies with Panna Cotta Cream Cheese:, 0
- Flour, 360 g
- Cocoa powder, 30 g
- Baking powder, 3 g
- Bicarbonate of soda, 3 mL
- Salt, 4 g
- Butter, 165 g
- Sugar, 280 g
- 3 Large Egg, s 180 g
- Milk, 15 mL
- Vanilla Extract, 10 mL
- Lemon, juice 10 g
- Food coloring, Red, 20 mL
- Cream cheese, 230 g
- [Nestle® Docello® Panna Cotta](#) Dessert Powder, 126 g
- Chocolate Chip Cookie:, 0
- Butter, 330 g
- Sugar, 150 g
- Brown sugar, 80 g
- Vanilla Extract, 7.5 mL
- Flour, 200 g
- Bicarbonate of soda, 5 mL
- Salt, 4 g
- Dark chocolate, Chopped 440 g
- Egg, 150 g
- Biscuit, Tiny white meringues to garnish 150 g

Nutritional Information:

- Energy (kcal)*211 kcal*
- Protein (g)*3 g*
- Fats, total (g)*12 g*
- Carbohydrate, total (g)*23 g*
- Sugars, total (g)*12 g*
- Fats, saturated (g)*7 g*
- Fiber, total dietary (g)*1 g*
- Sodium (mg)*190 mg*
- Calcium (mg)*27 mg*
- Cholesterol (mg)*44 mg*
- Iron (mg)*1 mg*

- Vitamin A, IU294 IU
- Vitamin C (mg)0 mg
- Vitamin D (µg)11 IU

Procedure:

1 Red Velvet Cookies with Panna Cotta Cream Cheese:

2 1. Preheat the oven to 160°C.

3 2. Sift the flour, cocoa powder, baking powder, bicarbonate of soda and salt together in a bowl.

4 3. In the bowl of a stand mixer beat together the butter and sugar until creamy (2-3 minutes)

5 4. Add the eggs one at a time to the sugar and butter mixture.

6 5. Add in the milk, vanilla, lemon juice and Food coloring, Red. Continue to mix.

7 6. Slowly add in the dry ingredients and stir until just combined.

8 7. Cover the mixture and allow to rest in the fridge for 30 minutes.

9 8. For the filling beat the cream cheese in an electric mixer and add in the Nestle® Docello® Panna Cotta Dessert Powder.

10 9. Once the dough is chilled pipe cream cheese into the middle of a 10g cookie dough ball and be sure it is covered completely by the cookie dough ball.

11 Chocolate Chip Cookie:

12 1. Preheat the oven to 160°C and line baking trays with baking paper.

13 2. Place the butter and sugars into an electric mixer and beat until light and fluffy.

14 3. Add in the vanilla and eggs gradually.

15 4. Add in the flour, bicarbonate of soda and salt and beat on a low speed scraping down the sides. Add more flour if needed; the dough should come together in a ball.

16 5. Fold in the dark chocolate until just combined.

17 6. Mould 10g of cookie dough into balls.

18 7. Bake in the oven for 10-12 minutes; remove from the oven and allow to cool before serving.

19 Assembly:

20 1. Push the two cookie dough balls together to form a sphere with half red velvet and half chocolate chip cookies.

21 2. Place in the oven and bake for 10-12 minutes or until cooked through.

22 3. Allow to cool completely.

23 4. Spread some cream cheese on the top of the red side of the cookie pie and place a meringue on the top.