



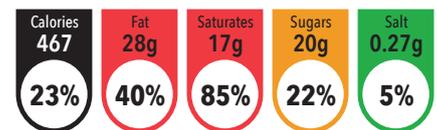
CHOCOLATE & SALTED CARAMEL MELTING MOMENTS

 **Prep:** 20 minutes plus cooling

 **Cook:** 15-20 minutes

 **Serves:** 4

Each serving contains



of your guideline daily amount

INGREDIENTS:

- 125g unsalted butter, softened
- 40g icing sugar
- ½ tsp vanilla bean paste
- 100g plain flour
- ¼ tsp LoSalt
- 30g cornflour
- 15g cocoa powder

Filling

- 75g fat free Greek yogurt
- 2 tbsp condensed milk caramel
- ¼ tsp LoSalt
- 100g raspberries, plus extra to serve
- Icing sugar to serve

COOKS TIP:

Try using chopped strawberries or blueberries instead of the raspberries. The cookies can be made the day before and assembled when required.

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Line a large baking tray with parchment paper.
2. Whisk together the butter, icing sugar and vanilla paste until pale. Mix together the flour, LoSalt, cornflour and cocoa and mix into the butter mixture. Divide into 8 balls with lightly oiled hands and place on the prepared tray. Press into 8cm discs and bake for 15-20 minutes. Allow to cool completely.
3. Marble together the yogurt, caramel and LoSalt and stir in the raspberries. Spread over 4 of the cookies and sandwich with the remaining cookies.
4. Serve with extra raspberries and a dusting of icing sugar.