Saint Nicholas Chocolate Dutch Spiced Biscuits

How festive does these Saint Nicholas Dutch Spiced Biscuits with Discodip look? Make these chocolate spiced biscuits very easily with FunCakes' Deco Melts and Chocolate Melts. Use different colours of Deco Melts and/or Chocolate Melts and decorate them with the colourful discomix! Great activity for the kids during Saint Nicholas!

Boodschappenlijstje

FunCakes Deco Melts Natural White 250g

F25100
€3.56

FunCakes Deco Melts Red 250g

F25130
€3.56

FunCakes Chocolate Melts Dark 350g

F30105
€12.36

FunCakes Chocolate Melts Milk 350g

F30110
€11.56

FunCakes Nonpareils Discomix 250g

F51605
€3.80

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Ingredients

- Dutch Spiced Biscuits of choice
- FunCakes Deco Melts -Natural White- No E171 -250g
- FunCakes Deco Melts -Red- 250g
- FunCakes Chocolate Melts Dark 350 g
- FunCakes Chocolate Melts Milk 350 g
- FunCakes Nonpareils Discomix 250 g

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- 2 forks

Step 1: Pick out the Dutch Spiced Biscuits

To make the Chocolate Dutch Spiced Biscuits with disco dip, you can use ready-made Dutch Spiced Biscuits. Or you can make them yourself with this recipe. The choice is entirely up to you!

Step 2: Melt the FunCakes Deco Melts and the FunCakes Chocolate Melts

Melt the FunCakes Deco Melts au bain-marie or in the microwave. For in the microwave, melt on max 500W in a microwave-safe bowl. Place the Deco Melts in the microwave for 15-20 seconds and stirr well every 15-20 seconds. Continue until the Deco Melts have melted completely. Small pieces will still be visible. Keep stirring until the melts are completely smoothly melted.

Also melt the FunCakes Chocolate Melts au bain-marie or in the microwave. For in the microwave, put the Chocolate Melts in a microwave-safe bowl. Melt on maximum power (±800W) in the microwave, stirring the chocolate well every 15/20 seconds so that the temperature spreads evenly. Stop heating once the chocolate is almost completely melted (small pieces may still be visible). Keep stirring until the chocolate is dissolved. Be careful not to add any water!

Step 3: Dip the Mini Dutch Spiced Biscuits 'Kruidnoten' in the melted melts and sprinkle with disco dip

Dip the mini Duch spiced biscuits in the melted melts, by throwing a few mini Duch spiced biscuits into the bowl at a time and using two forks to make sure the mini Duch spiced biscuits are completely covered with the melted melts. Using the two forks, remove the covered mini Duch spiced biscuits from the bowl and place them on a cooling rack.

Sprinkle them immediately with the FunCakes non pareails discomix so that the discomix sticks to the melted melts. Keep repeating these steps until all the mini Duch spiced biscuits have been dipped in the FunCakes Deco Melts and/or the FunCakes Chocolate Melts and sprinkled with the discomix.

Afterwards, don't let the Chocolate Dutch Spiced Biscuits cool in the fridge, because then the

discomix will melt on the Dutch spiced biscuits and of course you don't want that!

Step 4: Enjoy your Saint Nicholas Chocolate Dutch Spiced Biscuits with Discomix!