

Russian Jaffa Hats



We are all familiar with Russian Hats, once I had a lot of filling left and it was pretty late for me to make a new biscuit. This whole procedure was too long for me at that moment. Mix, bake, wait for the biscuit to cool down and then fill the Russian Hats.

I came to an idea how to prepare Russian Jaffa Hats that are quick to make and I do not even have to melt the chocolate.

INGREDIENTS :

6 – 7 packages of Jaffa cookies

500 ml of milk

2 packages of vanilla pudding

150 g of flour

150 g of sugar

1 spoon of vanilla paste (or vanilla sugar)

130 g of margarine for cakes (room temperature)

50 g of white chocolate

200 g of coconut flour (for rolling the cakes)

PREPARATION :

- 1 .dissolve pudding and flour in ca 200 ml of milk with hand blender...
- 2 . put the milk, sugar, vanilla paste and chocolate into a pot and let it boil....
- 3 . when the milk boils in the pot, add the first part of the milk where the pudding and flour have been dissolved and with constant stirring continue cooking for a few seconds till the pudding thickens ...
- 4 . put the transparent foil directly on the hot filling...
- 5 . leave the filling to cool down...
- 6 . mix the margarine for cakes till it gets creamy and add the filling slowly, spoon by spoon ...
- 7 . mix everything well ...
- 8 . put the filling into a decorating bag or use a teaspoon to put the filling on the chocolate side of Jaffa cookie, put another Jaffa cookie on the filling so that the chocolate side is up ...
- 9 . spread the filling around the cake carefully and roll it in the coconut flour ...
- 10 . leave the Russian Jaffa Hats in the fridge overnight ...

NOTES AND ADVICE :

- 1 . If you want to, you can put the ready filling in the fridge for a while to let it cool down, it is easier to work with it then.
- 2 . A perfect option is if you add 50 g of coconut flour in the filling.

3 . You can use your favourite raspberry, orange, apricot, strawberry flavoured Jaffa cookies, etc....



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