



#IAFL Dublin Recipes for Cookie bakes

Biscoff Rocky Road

400 g white chocolate
125 g biscoff spread
150 g mini marshmallows
250 g biscoff biscuits (chopped)

Method

1. Line tin with grease proof paper or foil.
2. Break the white chocolate and put it in large bowl.
3. Either melt on a low heat over a double boiler (a larger glass bowl, over a pan of simmer water), or in the microwave for about a minute (may need more but check at this point so it doesn't burn!) – stir until smooth
4. In another bowl, melt the biscoff spread in the microwave for 30 seconds or so or until runny then add it to the melted white chocolate & mix through.
5. Once it's melted and combined, add in the marshmallows and chopped biscoff biscuits and mix
6. Pour into your lined tin and smooth out
7. Refrigerate until set, then cut & enjoy!

Top Hats

Milk chocolate
Marshmallows
Smarties

Method

1. Break the chocolate into pieces and melt over a bain marie or carefully in the microwave.
2. Place cases on a baking tray
3. Spoon 1 teaspoon of the melted chocolate into each case
4. Place a marshmallow into the chocolate
5. Place a little spot of chocolate onto the top of the marshmallow
6. Add a smartie / M&M on top
7. Place tray in fridge to harden the chocolate



Caramel Squares

Base

225g plain flour
175g butter
75g caster sugar

Caramel

397g tin condensed milk
75g caster sugar
75g butter
1tblsp golden syrup

Topping

250g chocolate

Method

1. Cream together butter and sugar for base until light and fluffy
2. Add flour and mix again to form a dough
3. Press into baking tin lined with baking paper
4. Bake at 180C for approx 30 mins or until golden brown
5. Leave to cool
6. Add all caramel ingredients to heatproof pot
7. Gently melt together stirring constantly
8. Bring to a gentle boil, continuously stirring and boil for 4-5 mins
9. Pour over cooled shortbread base and leave to cool
10. Melt chocolate and pour over cooled caramel layer

Makes 24 squares

WHEN THE FAMILY
COOKIE CRUMBLES

IAFL
DUBLIN 2026

OUR LAWYERS ARE THERE!

FIFTEENS

30 digestive biscuits (graham crackers)
30 marshmallows
30 glace cherries
1 397g tin condensed milk
Dessicated coconut

Method

1. Crush biscuits to a fine crumb (in a bag with rolling pin or food processor)
2. Chop up glace cherries into 6 pieces each
3. Cut up marshmallows into 8 pieces using scissors dipped in boiling water so they dont stick!
4. Add all ingredients into a bowl along with the contents of the tin and mix until it starts to come together.
5. Using hands bring the mix together.
6. Sprinkle dessicated coconut onto a sheet of greaseproof paper.
7. Take half the mixture and form into a long cylinder shape and roll in the coconut until covered.
8. Wrap in the greaseproof and then tin foil and place in fridge to firm up or you can freeze.

Cut into portions and enjoy!