

DESCRIPTION OF COOKIES

PLEASE SELECT AND EMAIL TO info@bayartscookies.com.au or telephone 0429872399

COOKIE SELECTION	Description
<i>Wiener Waffle</i>	Cinnamon,hazelnut shortbread with jam and chocolate
<i>Almond Bread</i>	Cinnamon spiced shortbread with almonds.
<i>Almond Slice</i>	Shortbread with Almond Mixture and Jam
<i>Anzac.</i>	Traditional ANZAC cookie made with oatmeal, coconut (NO EGGS)
<i>Birdsnest</i>	Shortbread with piped hazelnut top and jam
<i>Chessboard</i>	Vanilla and Chocolate laced together in chessboard pattern
<i>Chocolate Chip.</i>	Vanilla Crunchy Shortbread Topped with Chocolate Chips
<i>Chocolate Choc Chip</i>	Chocolate Crunchy Shortbread Topped with Chocolate chips
<i>Chocolate Crescent</i>	Light Chocolate Shortbread Piped into a crescent, dipped half in chocolate
<i>Chocolate Shortbread Flower</i>	Flower Shaped Shortbread topped with caramel ganache and chocolate disc
<i>Chocolate Fudge, Cashew or Peanut</i>	American Style Rich Chocolate Cookie with either cashew nuts or peanuts.
<i>Chocolate Peanut Ring</i>	Light Chocolate Shortbread Piped into a ring, dipped half in chocolate and peanuts
<i>Coconut Macaroon</i>	Egg White, Sugar and Coconut based Macaroon
<i>Coconut Ring</i>	Light Vanilla Shortbread piped into ring, half dipped in chocolate and coconut
<i>Coconut Triangle</i>	Shortbread base, topped with Jam and Baked coconut meringue
<i>Crescent - Vanilla</i>	Light Vanilla Shortbread piped into crescent, half dipped in chocolate
<i>DeadLegs</i>	Spiced crunchy shortbread mixed with hazenuts and almonds
<i>Ginger Heart, Plain or Chocolate Dipped</i>	Ginger Flavoured Crunchy Shortbread. Option to be half dipped in Chocolate.
<i>Gingernut, Chocolate Dipped or Plain</i>	Same as for Ginger Heart, but in a round shape.
<i>Hazelnut Macroon</i>	Egg White, Sugar and Hazelnut Macroon, decorated with an Almond
<i>Jam/Cherry Drop</i>	Light Vanilla Shortbread piped into rosette with baked Jam/Cherry in middle
<i>Linzer Slice</i>	Shortbread base topped with jam and piped hazelnut/almond mixture.
<i>Linzer</i>	Almond/Hazelnut Shortbread sandwiched together with Raspberry/Strawberry Jam
<i>Macadamia Nut</i>	Crunchy Cinnamon Flavoured Shortbread topped with Macadamia Nuts and Chocolate
<i>Melting Moment</i>	Light Vanilla Shortbread, and sandwiched with flavoured caramel ganache
<i>Muesli Slice</i>	Shortbread Base topped with muesli baked mixture.
<i>NutSablee</i>	Vanilla Shortbread mixed with Almonds and Hazelnuts, dipped in chocolate
<i>Nut Slice</i>	Shortbread base topped with piped hazelnut macroon and piped light shortbread
<i>Oxenaug</i>	Glazed Shortbread sandwiched together with Apricot Jam
<i>Peanut Cookie</i>	Crunchy Vanilla Flavoured shortbread topped with peanuts and chocolate.
<i>Almond Florentiner</i>	Shortbread base topped with a almond honey fudge
<i>Pertikus</i>	Light Hazelnut/Almond Shortbread piped into Crescent Shape, dipped in Chocolate
<i>Shortbread Flower.</i>	Traditional Butter Shortbread - NO EGG
<i>Spitzbueb</i>	Glazed Shortbread sandwiched together with Raspberry/Strawberry Jam
<i>Suisse Croquette</i>	Light Lemon Flavoured Shortbread mixed with red cherries and almonds
<i>Vanilla S</i>	Light Vanilla Shortbread piped in a S Shape.
<i>Walnut Raisin.</i>	Crunchy Hazelnut base Shortbread mixed with cinnamon, walnuts and raisins.
<i>Pecan Nut</i>	Crunchy Hazelnut Shortbread topped with a Pecan Nut
<i>Brownies</i>	Rich Slab Chocolate Walnut Cake.
<i>Chocolate Florentiner</i>	TRADITIONAL ITALIAN CONFECTIONERY - Toffee Almond with Chocolate Base
CAFÉ COOKIES	
<i>Chocolate Chip</i>	Mini Chocolate Chips - approximately size of .10 cent coin
<i>Ginger</i>	As above
<i>Chocolate Peanut</i>	Double Chocolate Chip with Peanut
<i>Traditional Shortbread</i>	Buttery light shortbread
<i>Anzac</i>	As above
<i>Cinnamon Cashew</i>	Spice Shortbread with chunks of cashew nut
GLUTEN FREE COOKIES	
<i>Vanilla Crescent GF</i>	Rice Flour Vanilla Shortbread piped in Crescent and dipped in chocolate
<i>100's & 1000's ring natural colour GF</i>	Piped Shortbread in Rings and dipped in 100s and 1000s that are all natural colours
<i>Birds Nest GF</i>	Rice Flour Shortbread with piped hazelnut top and jam
<i>Chocolate Chip</i>	Rice Flour Shortbread topped with chocolate chips
<i>Chocolate Fudge, Cashew or Peanut</i>	Rice Flour Shortbread - rich chocolate mixed with cashew or peanuts
<i>Coconut Ring.</i>	Shortbread piped into ring shape, half dipped in chocolate and coconut
<i>Shortbread GF</i>	Light Buttery Shortbread
<i>Jam Drop GF</i>	Shortbread piped into rosette and baked with Jam centre
<i>Macadamia Nut GF</i>	Crunchy Cinnamon Flavoured Shortbread topped with Macadamia Nuts and Chocolate
<i>Oxenaug</i>	Shortbread sandwiched together with Apricot Jam
<i>Peanut Gluten Free</i>	Shortbread topped with peanuts and chocolate
<i>Pecan GF</i>	Shortbread - crunchy hazelnut topped with a pecan nut
<i>Spitzbueb GF</i>	Shortbread sandwiched together with Raspberry/Strawberry Jam
VEGAN COOKIES	
<i>Traditional Shortbread</i>	Vanilla Shortbread
<i>Aanzac</i>	Brown Sugar,Margarine, Vanilla, Golden Syrup,Oat meal, Coconut, Self Raising Flour
<i>Almond Cookie</i>	Crunchy tasty shortbread flavoured with Vanilla enhanced with Golden Syrup
<i>Macadamia Cookie</i>	as above
<i>Peanut Cookie</i>	as above
<i>Cashew</i>	as above
BISCOTTI	
<i>Almond Biscotti plain</i>	
<i>Almond Biscotti dipped in chocolate</i>	
<i>Biscotti -Almond Chocolate</i>	
<i>Biscotti - Pistachio</i>	
<i>Biscotti- Cashew</i>	
<i>Biscotti - Triple, Pistachio, Chocolate Almond, Cashew</i>	