

Valentine's Day Jewel Box

Ingredients – serves 2

For the heart-shaped box:

300g plain flour
60g cocoa powder
2 tsp ground ginger
120g butter, cubed
120g dark soft brown sugar
160g golden syrup

For the filling:

100g unsalted butter, soft
200g icing sugar
50g cocoa powder
100g blueberries
100g raspberries
50g heart-shaped sweets

You will need parchment paper and heart-shaped cutters.



Method

Method for the heart-shaped box:

- Pre-heat the oven to 160C/320F.
- Place the flour, cocoa powder, ground ginger, butter and sugar into a food processor and blitz until the mix looks like breadcrumbs.
- Drizzle in the golden syrup until a soft dough is formed.
- Lay a sheet of parchment paper on a work surface and place the dough on top. Lay another piece of parchment over the top and use a rolling pin to roll out the dough until it is as thick as a £1 coin.
- Using the heart-shaped cutters, cut out five large hearts then cut a smaller heart from the centre of three of them, removing the middle.
- Place on lined baking sheets and cook in the oven for 10-12 minutes. Once cooked remove from the oven and cool on wire racks.

Method for the filling:

- Place the butter, icing sugar and cocoa powder into a glass bowl and beat together until smooth. Place in a piping bag and set aside.

To assemble the box:

- Place the large heart on a serving board and spread with some of the buttercream and top with another heart. Repeat the process until you have a heart-shaped box.
- Fill with a selection of fruits and sweets and decorate the lid of the box with buttercream, and more fruit and sweets.