

Polka Dot Cheesecake Topper

Recipe By *Esther Ottensoser*



Cooking and Prep:  40
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Source: Family Table by

Mishpacha Magazine

Ingredients (3)

Main ingredients

- 3 and 1/2 ounces (100 grams) **Elite Milk Chocolate** or other brown chocolate, melted
- 3 and 1/2 ounces (100 grams) **Elite White Chocolate**, melted
- buttercream

Start Cooking

Make the Topper

1. Drop spoonfuls of both chocolates on a Gefen Easy Baking Parchment-lined baking sheet. Don't worry if they aren't even —different sizes will add interest and dimension to your design.
2. Refrigerate the pan to set and harden the chocolate.
3. Place buttercream in a pastry bag with a tip.
4. In a random pattern, squeeze buttercream on the top of the cake in a few different spots.
5. Place discs on top of the buttercream at different angles.