

Chocolate Biscuits

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Ingredients

- 1 1/2 cups SR flour
- 1 egg
- 1 tsp vanilla
- 1/4 cup coconut
- 125g butter or margarine
- 2 tblspn cocoa
- 1 tspn grated orange rind
- hundreds and thousands

Method

- Cream butter and sugar until light and fluffy.
- Add egg, beat well.
- Add vanilla, orange rind and coconut.
- Mix well.
- Add sifted dry ingredients, stir until all ingredients are well combined.
- Roll teaspoon full of mixture into balls, press tops of biscuits into hundreds and thousands.

- Place on a lined oven tray, allow room for spreading.
- Bake in a moderate oven approximately 10 minutes.
- Makes approx 35

Di Hobden