



CHOCOLATE EASTER biscuits

Makes 30

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Kids' Club Chef

INGREDIENTS

125g butter, softened
250g brown sugar
1 free-range egg
2 teaspoons vanilla extract
245g plain flour
5 tablespoons dark cocoa
½ teaspoon baking powder
mini m&m's

EQUIPMENT

electric mixer
rubber scraper
kitchen scales
easter egg shape biscuit cutter
rolling pin
baking paper
baking trays
medium size bowl
sieve
small bowl
plastic wrap
wire cooling racks

METHOD - THIS RECIPE REQUIRES ADULT SUPERVISION

1. Preheat the oven to 160°C.
2. Line baking trays with baking paper.
3. Sift the flour, cocoa and baking powder into a medium sized bowl and set aside..
4. Place the butter, brown sugar and vanilla essence in the bowl of an electric mixer and beat until light and creamy.
5. Break the egg into the small bowl. Carefully add to the ingredients in the electric mixer. Mix well.
6. With the electric mixer on slow incorporate the sifted dry ingredients into the base cake mixture until well combined and dough has come together.
7. Scrape out the biscuit mixture onto a sheet of plastic wrap. Seal and refrigerate for 30 minutes.
8. Roll out the biscuit dough onto a lightly floured surface 3mm thick.
9. Cut into Easter egg shapes with the biscuit cutter and line up on baking trays.
10. To decorate press coloured m&m's into each biscuit.
11. Bake for 10 -15 minutes until cooked. Cool on wire racks.
12. Keep in an airtight container until ready to use.

FROM THE MARKET

Butter – B.-d. Farm Paris Creek
Free-range eggs – Rosie's Eggs