

Chocolate biscuits

You will need:

- 250g butter, softened
- 350g light soft brown sugar
- 2 large eggs
- 350g self-raising flour
- 100g cocoa powder
- 200g chocolate chips or chopped chocolate chunks
- (optional) 200g chocolate for dipping

Equipment: large mixing bowl, small bowl, electric whisk, spoon, baking tray lined with baking paper, sieve.



1. Heat oven to 190C/170C fan/gas 5.



2. Beat the butter and sugar together with an optional pinch of sea salt in a bowl until light and fluffy.



3. Beat in the eggs one at a time.



4. Sift over the flour and cocoa powder and beat into the butter mix.



5. Fold through the chocolate chips.



6. Place 2tbsp of cookie mix on the baking tray, evenly spaced apart.



7. Bake for 12-15 mins until spread out and crusty around the outside.



8. Melt your chosen type of chocolate for dipping.



9. Leave to cool a little, then dip half of each biscuit in the chocolate and leave them on parchment-lined trays somewhere cool to set.



Words to check:

Describe the steps: