

# Chocolate Orange Halloween Biscuits.

Prep Time; 10 mins.

Cooking Time; 10 mins plus 5 mins cooling.

Makes approx 20 biscuits.

## Ingredients;

- 200g Unsalted butter – room temp
- 200g Golden caster sugar
- 400g Plain flour plus extra for dusting.
- 1 Large free range egg
- ½ Tsp orange extract (or Vanilla extract)
- Rind of 1 orange (Omit if using vanilla)
- To Decorate – 100g Dark Chocolate

## Method;

- 1 Pre heat oven to 180°C.
- 2 Line a baking tray with greaseproof paper.
- 3 Add the butter to a large bowl and beat until soft. Add the sugar and continue to beat until light and soft.
- 4 Add the egg and orange extract and sift in the plain flour. Add the orange rind. Mix well until the dough begins to form into a ball
- 5 Sprinkle flour onto your work surface and continue to knead the dough into a ball. If it's too sticky to handle add a little flour.
- 6 Roll the dough to 1cm thickness & continue to cut out your biscuits using a biscuit cutter. Alternatively place a little dough into the palm of your hand, roll into a golf sized ball then flatten with your hand.
- 7 Continue step 6 until all the dough has been used up.
- 8 Place the dough onto the baking tray. Create patterns in the dough should you wish.
- 9 Transfer to the oven and bake for approx 12 minutes or until the edges are starting to go golden.
- 10 Remove and allow to cool.
- 11 Decorate & enjoy!
- 12 Store in an airtight container for up to 4 days.

