

45 minutes

(plus chilling time)

Makes about 40-45 biscuits

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Ingredients:

- 1 ½ cups (300g) butter, at room temperature
- 1 cup (130g) icing sugar
- 2 large eggs
- 1 tsp (5ml) vanilla paste or vanilla essence
- 3 cups (450g) cake flour
- 2 slabs (200g) dark chocolate, 1 slab chopped
- 1 packet (100g) hazelnuts or almonds, toasted and chopped
- ½ cup (100g) castor sugar, for sprinkling (optional)

Method

1. Cream butter and icing sugar together with an electric mixer until light and creamy.
2. Add eggs, one at a time, mixing until fully incorporated before adding the next one.
3. Add vanilla paste or essence and mix well.
4. Add flour, chopped chocolate and nuts and mix to create a solid dough (take care not to overmix).
5. Divide dough into two equal portions.
6. Place a sheet of baking paper on a work surface and roll each portion of dough into a 30cm long log (it should be 4-5cm in diameter).
7. Wrap in clingfilm and chill in the fridge for a few hours or overnight (freeze logs if not baking immediately and use as needed).
8. Preheat oven to 180°C.
9. Line two baking trays with baking paper.
10. Slice logs into 7-8mm thick discs
11. Place biscuits on prepared baking trays, leaving a 2cm gap between each one.
12. Bake for 6 minutes, then rotate baking trays and bake for a further 6 minutes until

golden around the edges and firm in the centre.

13. Sprinkle with castor sugar, if you like, and cool on a wire rack.
14. Melt the remaining slab of chocolate over a double boiler and stir until smooth (making sure the bowl doesn't touch the water or the chocolate will burn).
15. Place biscuits on a wire rack.
16. Drizzle chocolate over the biscuits in swirls and allow to set.
17. Serve immediately or store unglazed biscuits in an airtight container for 1-2 weeks.