



Chocolate Easter Cookies



DIFFICULTY: EASY



PREPARATION TIME: 20 MINUTES + CHILLING TIME



COOKING TIME: 12 MINUTES



SERVES: 36

Ingredients

Cookies

- 250g butter
- $\frac{3}{4}$ cup castor sugar
- 1 tsp vanilla essence
- 1 egg
- $\frac{1}{2}$ cup Dutch cocoa
- $\frac{1}{2}$ cup self raising flour
- 1 $\frac{1}{2}$ cups plain flour

To decorate

- Melted chocolate
- Sprinkles

Notes

Method

Cream the butter, sugar and vanilla using an electric mixer until pale and creamy. Add the egg & beat well. Sift the cocoa and flour and add to the creamed mixture. Using a low speed, gradually mix to form a dough. Divide the dough in half, wrap each piece in plastic wrap and refrigerate until firm.

Preheat the oven on CircoTherm® to 160°C.

Line baking trays with baking paper. Place one piece of dough between 2 pieces of baking paper and roll out to 3 to 4mm in thickness. Cut the dough into a variety of Easter shapes with cookie cutters and place onto prepared baking trays. Repeat with remaining dough. Bake for 10 to 12 minutes or until cooked. Cool on trays.

When the cookies have cooled completely, decorate with melted chocolate & sprinkles.