



The Ultimate Chocolate Chip Biscuit



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 15 MINUTES



SERVES: 30-40 BISCUITS

Ingredients

150 g caster sugar
150 g brown sugar
230 g unsalted butter, softened
1 tsp vanilla extract
1 egg
335 g plain flour
1 tsp baking powder
½ tsp salt
200 g dark chocolate, chopped into bits
Black salt flakes, optional for garnish

Method

Place caster sugar, brown sugar and butter into a bowl of an electric mixer. Beat until mixture is pale and creamy. Add vanilla and egg and beat until smooth.

Sift together the flour, baking powder and salt. In a separate bowl place the chocolate, take out ½ cup of chocolate and put aside for garnish.

Stir flour into the butter mixture and add chocolate. Mix to form a smooth dough. Place biscuit mixture in the refrigerator for 30 minutes. Using a small ice-cream scoop, scoop out heaped tablespoons of the mixture. If ready to bake, preheat the oven on CircoTherm® at 160°C. Place the biscuits on enamel trays lined with baking paper. Press the centre of each biscuit gently and top each biscuit with remaining chocolate. Sprinkle the biscuits with a pinch of black salt flakes if desired. Bake the biscuits for 14 to 16 minutes, or until golden brown.

To keep biscuit dough overnight, separate layers of biscuit dough with plastic freezer bags in a plastic airtight container and then place in the refrigerator. When ready to bake, preheat the oven on CircoTherm® at 160°C and bake as per the instructions previously mentioned.

Leave biscuits on enamel trays for 10 minutes before placing biscuits on a wire rack to cool.

Notes
