

250 grams plain flour
30 grams cacao powder
200 grams butter (cooled)
100 grams icing sugar
2 egg yolks
1 tsp vanilla essence

100 grams dark chocolate
1 tbsp maple syrup
25 grams butter (soft)

clingfilm

oven tray

greaseproof baking paper



Chocolate-caramel biscuits

Wow your family and friends with these yummy double-stuffed-shortbread-biscuits!

Preheat the oven to 200 degrees.

Sieve the flour and the cacao powder in a bowl. Add the cold butter and rub it through the flour mixture into crumbs. Stir the icing sugar through. Add the egg yolks and vanilla essence and knead it together with your hands until you have a soft dough.

Roll the dough on a lightly floured surface out to a square. Wrap it in clingfilm and let it cool in the fridge for 30 minutes or until firm. Roll the dough out again until it is 5 mm thick. Cut out the shortbread with a cookie cutter or a small glass and put them on baking paper on an oven tray. Bake for 10 min. Let the biscuits cool down completely.

For the filling, put the chocolate in a bowl and put it on a small pan with softly boiling water. Stir until the chocolate is melted. Take the bowl from the pan and stir the butter and maple syrup through the chocolate until smooth. Let it cool down a bit and put it in the fridge. When set, spread the chocolate-caramel mixture between two biscuits.

Best eaten the same day but unassembled, the shortbreads hold for at least three days, kept in an airtight box.

Enjoy!

