

## Chocolate Biscuits

### Ingredients

110g self raising flour  
55g caster sugar  
110g soft margarine  
2 drops of vanilla essence  
25gm Cocoa Powder

Extra margarine for greasing the greaseproof paper on the tray

### Equipment

2 x greaseproof paper, baking tray, sieve, large and small mixing bowl, wooden spoon, 2 teaspoons,  
2 forks, cooling rack, spatula

### Method

1. Preheat the oven to 180 o c or gas mark 4.
2. Place one piece of greaseproof paper on the baking tray, and one on the bench
3. Cream the margarine until soft, add the sugar and vanilla, and beat again until light and fluffy
4. Sift the flour and cocoa into the margarine mixture, and carefully press the mixture into a paste..
5. Take a heaped teaspoon full of mixture each, and roll into a ball
6. Placed well spaced on the greaseproof paper
7. Dip a fork into water then press gently on the top of each ball to slightly flatten
8. Bake for about 10 -12 minutes, one lot.
9. Transfer to a cooling rack
10. Now bake second lot for the same time

### Skills

Creaming	Using a oven	Team Work	Dividing	Heat safety
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