

Choc Fudge Biscuits.

Shared by Hannah from the MND Association Digital Team

Servings: 35 mini biscuits approx.

Cook time: 10 minutes

Ingredients

- 200g caster sugar
- 60g cocoa powder
- 60ml sunflower oil
- 2 eggs, large
- 180g plain flour
- 1 tsp baking powder
- Pinch of salt
- 70g icing sugar

Recipe

1. In a bowl, stir together the sugar, cocoa powder and oil together.
2. Add the eggs one at a time and whisk until fully combined.
3. In a separate bowl, mix the flour, baking powder and a pinch of salt.
4. Add the two mixtures together and mix until a soft dough forms.
5. If it feels too soft, put in the fridge for an hour to chill and firm up.

(Turn over for the rest of the recipe)



6. Preheat the oven to 170°C (fan) and line a baking tray with parchment paper.
7. Put the icing sugar in a shallow dish.
8. Using a heaped teaspoon of dough, form into a ball and then roll in the sugar to coat.
9. Repeat until you're out of dough, then place on the baking tray.
Make sure to leave space in between each dough ball!
10. Bake in the oven for ten minutes. Once baked, put on a wire rack to cool – they will firm up as they cool.