

Afghan Biscuits

Ingredients

- $\frac{1}{2}$ tspn vanilla essence
- 50g chocolate chips
- 75g unsalted butter
- 30g soft brown sugar
- $\frac{1}{2}$ egg
- 60g plain flour
- $\frac{1}{2}$ tblspn cocoa powder
- 30g desiccated coconut
- 75g lightly crushed Cornflakes



Method

1. Pre heat oven gas 5 electric 180c.
2. Get out equipment. Line baking tray with greaseproof paper.
3. Beat sugar and butter in a bowl, then add beaten eggs and vanilla essence
4. Add sifted flour, cocoa powder, coconut and cornflakes to mixture.
5. Put 1 level tablespoon of mixture onto baking tray.
6. Bake for 20 mins. Leave to cool.
7. Melt chocolate chips over saucepan of simmer water until smooth. Remove from heat.
8. Dip tops of biscuits into the chocolate. Allow to set.