

Bountiful Orange Choc Biscuits

You'll need:

- 1 egg
- 125g butter
- ¾ cup brown sugar
- 1 ½ cups plain flour
- 1 tbsp orange essence, or vanilla, or bitter almond...your choice really
- 1 pk white chock melts
- 1 pk dark chock melts
- 2 tbsp cream
- 2 tbsp extra butter
- Topping of choice such as glace cherries, crystalised apricot or candied orange

Method:

Preheat oven to 200°C.

Beat sugar and butter till creamy; beat in the egg; add flour and essence gently. Roll into small balls; flatten each with a fork; bake for about 9 minutes or till just beginning to turn pale gold.

Remove from oven. Cool.

Now melt the white chocolate with half the cream and extra butter in the microwave.

Do not overcook or it will be grainy – one minute should be enough but check after 30 seconds. The melts will keep their shape so prod them to check if they are soft. Now mix like mad till the mixture is smooth, and ice half the biscuits.

Repeat with the dark chocolate, and the remaining cream and butter.

I have been topping them with a glace cherry, or a slice of crystalized apricot, or home made candied orange slices – just simmer slowly in 1 cup water and half cup of sugar till becoming transparent.

Leave in the syrup to cool, then dry each side of the slices on paper. The remaining syrup makes an excellent cordial, with ice and cold water.