

teddy bear biscuits

PREPARATION TIME 35 MINUTES

(PLUS REFRIGERATION TIME)

COOKING TIME 15 MINUTES

MAKES 12

You will need 12 iceblock sticks for this recipe.

200g butter, softened

1 teaspoon vanilla extract

$\frac{3}{4}$ cup (165g) caster sugar

1 egg

40g dark eating chocolate, grated finely

$1\frac{1}{4}$ cups (175g) plain flour

2 tablespoons cocoa powder

24 mini M&M's

12 dark chocolate Melts

- 1 Preheat oven to moderate. Grease three oven trays; line with baking paper.
- 2 Beat butter, extract, sugar and egg in small bowl with electric mixer until just changed to a pale colour; do not overbeat. Stir in chocolate, sifted flour and cocoa. Refrigerate 15 minutes.
- 3 Roll 24 level teaspoons of the mixture into balls. Roll remaining mixture into 12 large balls for teddy faces. On each tray, flatten four large balls with palm of hand to form an 8cm diameter circle. Position two small balls on top of each circle for ears.



- Flatten balls with palm of hand. Slide one iceblock stick two-thirds of the way into dough on each face.
- 4 Position M&M's into dough for eyes and Melts for nose. Bake, uncovered, in moderate oven about 12 minutes or until browned lightly. Cool on trays.

TIP Biscuits can be stored in an airtight container.