



Chocolate Chip Shortbread Rounds

10 servings



Easy



up to 20 Min.



Ingredients:

For the Biscuits:

175 g Unsalted butter (6 oz) Softened
75 g Caster Sugar (3 oz) plus extra for sprinkling
250 g Plain Flour (9 oz)
2.5 g Salt (½ tsp)
100 g Dr. Oetker Milk Chocolate Chunks

1 Chocolate Chip Shortbread Rounds:

Preheat the oven to 180°C/350°F/Gas Mark 4. In a bowl, beat the butter and sugar together until soft and creamy. Add the flour, salt and Chocolate Chips and stir to mix into the creamed butter and sugar and the mixture forms a firm dough.

2 Turn on to a lightly floured surface and knead gently until smooth. Roll out to a thickness of 5mm (¼ inch) - the mixture will be quite short. Using a 7cm (3 inch) round cutter, stamp out 10 rounds, re-rolling as necessary.

3 Arrange on a large baking tray spaced slightly apart. Prick the tops with a fork and bake for about 20 minutes until lightly golden. Sprinkle lightly with sugar and allow to cool on the baking tray.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk