

Dark Chocolate and Cranberry Biscuits



Preparation time: 10 mins

Cooking time: 20 mins

Serves: 12

125g butter, room temperature

2 eggs

1 ½ cups plain flour

1 tsp baking powder

½ cup **Naturals Crunch** or

1 cup **Naturals Spoon-for-Spoon**

1 tsp vanilla extract

1 cup dark chocolate, chopped
(approx. 100g)

½ cup dried cranberries, chopped

1. Pre-heat oven to 180°C and line a baking tray with baking paper.
2. Beat the butter until pale and fluffy. Beat in the eggs until well combined.
3. In a separate bowl, combine the flour, baking powder and Naturals sweetener.

Form a well in the centre and add the butter mixture, vanilla, chocolate and cranberries. Mix with a spoon and then knead to form a dough.

4. Spoon mixture into 12 even sized balls and place on baking paper. Bake for approx. 20 minutes until cooked through.

Makes 12 biscuits or 24 minis.



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