















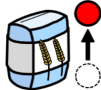


# Chocolate Fork Biscuits



Serves 2



Equipment			
			
Mixing bowl	Scale	Measuring spoons	Silicone Spatula
			
Fork	Baking tray	Small bowl	Spoon
Ingredients			
100g butter 	50g caster sugar 	100g chocolate chips 	3 tbsp milk 
1 tsp vanilla extract 	150g self-raising flour 		



## Method:

1. Cream sugar and butter



2. Add vanilla extract and mix



3. Add the flour and mix



4. Divide the dough in 18 balls



5. Put the balls on the baking tray



6. Press down gently with the fork



7. Bake at 180 degrees for 15 minutes





## Coating

1. Put chocolate chips and milk in the small bowl



2. Melt in the microwave for 30 second



3. Dip half of the biscuits in chocolate



<https://www.youtube.com/shorts/636glAF4kEQ>