

Homemade chocolate-topped biscuits

Makes about 15 biscuits, depending on the mould

Chill dough: 1 hour · Bake: about 15 minutes at 175°C



INGREDIENTS

The biscuits

250 g plain flour

1 egg

130 g soft butter

75 g icing sugar

45 g ground almonds

1 tsp vanilla extract

The chocolate tops

200 g milk chocolate, or another chocolate

METHOD

Make the dough

Cream the butter, icing sugar and vanilla with a spatula. Add the beaten egg and whisk vigorously. Mix in the flour and ground almonds until smooth. Form a ball, wrap and chill for 1 hour.

Bake the biscuits

Preheat the oven to 175°C. Lightly flour your hands and press the dough into the mould cavities, smoothing the tops. Bake for about 13 minutes until golden. Cool completely, then unmould.

Make the chocolate tops

Clean and dry the mould thoroughly. Melt the chocolate in a bowl over gently simmering water, stirring regularly until smooth. Pour into the cavities.

Assemble

Place a biscuit onto each chocolate-filled cavity and press gently. Let the chocolate set in the fridge or freezer, then carefully unmould. Enjoy!