



CHOCOLATE MELTING MOMENTS

INGREDIENTS

125grams unsalted softened butter
2 tablespoons icing sugar
 $\frac{3}{4}$ cup (110grams) plain flour
2 tablespoons (15grams) cornflour
1 tablespoon (6grams) cocoa powder
 $\frac{1}{4}$ cup (85grams) chocolate hazelnut spread

METHOD

1. Preheat oven to 180 degrees Celsius.
2. Line oven trays with baking paper.
3. Beat butter and sifted icing sugar until light and fluffy. Stir in sifted dry ingredients.
4. Spoon mixture into piping bag fitted with 1cm fluted tube. Pipe stars 3cm apart on trays.
5. Bake for about 10mins. Once cool, fill piping bag fitted with small hole tube. Pipe enough chocolate hazelnut spread to cover biscuit and sandwich with another biscuit.

Makes approximately 20 biscuits.