

GLUTEN FREE BAKES WITH CALEB PRESENTS:

CHOCOLATE CAKE BISCUITS

ADD ORANGE OR OTHER SPICES TO YOUR COOKIES

Ingredients

- 60g Sieved Cocoa powder
- 200g Caster Sugar
- 60ml Vegetable Oil or Melted Butter
- 2 Large Eggs
- 180g Plain Flour
- 1tsp Baking Powder
- 50g Icing Sugar
- Other Spices - You Choose!

Directions

- In one bowl, mix the cocoa, sugar and oil/butter together. Once these are mixed, add the eggs: one at a time, until fully combined
- Next, in a separate bowl, mix the flour, baking powder and any other spices that you have chosen (zest of 1 orange works well, or half a tsp of cinammon!)
- If the dough feels soft, put it in the fridge for 1hr
- Heat the oven to 190C/170C fan/ Gas 5
- Add the icing sugar to a shallow bowl or dish, roll equal balls of dough (20g each) in your hands until they are round.
- Dip the top of each biscuit in the icing sugar and bake for 10 mins

Enjoy warm or cold!

