

Valentine Chocolate Biscuits

Ingredients

25g (8oz) Self Raising Flour

100g (4oz) Caster Sugar

3 x 15ml spoon (3 tbsp) Cocoa Powder

100g (4oz) margarine

5 x 15ml spoon (5 tbsp) milk

Recipe

1. Heat oven to 190°C, 375°F, Gas mark 5. Grease two baking trays.
2. Sieve flour, sugar and cocoa together in a bowl and rub in margarine.
3. Add the milk and mix well. Bring together with your hands and knead lightly on a floured surface.
4. Roll out to 0.5cm (1/4 inch) thick and cut into heart shapes. Place on the baking trays and bake for about 10 to 12 minutes. Remove from baking tray and cool on a wire rack. When cool decorate with icing and sprinkles.