Cavalry Primary School

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Cookery Club

**Recipe Card**

**Chocolate Orange Fork Biscuits**

Ingredients

* 100g (4oz) butter
* 50g (2oz) caster sugar
* 150g (5oz) self-raising flour
* Zest of one orange
* 1 bag of chocolate chips

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Method

1. Preheat the oven to 180°C /fan 160°C/ gas 4.
2. Lightly butter two baking trays.
3. Measure the butter into a bowl and beat to soften.
4. Gradually beat in the sugar and then the flour.
5. Grate in the zest of one orange.
6. Add the chocolate chips.
7. Bring the mixture together with your hands to form a dough.
8. Form the dough into 16 balls about the size of a walnut and place spaced well apart on the prepared baking trays.
9. Dip a fork in a little water and use this to flatten the biscuits.
10. Bake in the preheated oven for 15–20 minutes until a very pale golden. Lift off the baking tray and leave to cool completely on a wire rack.