

CHOCOLATE BUTTON *SURPRISE* BISCUITS

INGREDIENTS

100g butter or soft margarine
50g caster sugar
 $\frac{1}{2}$ tsp vanilla essence
175g plain flour
1 bag chocolate buttons
2 tsps icing sugar to decorate

UTENSILS

1 baking tray
1 mixing bowl
1 wooden spoon
1 cooling tray
1 fork
1 teaspoon

METHOD

1. Light oven 190°C/375°F/Gas mark 5, get out all ingredients and utensils. Do NOT grease the baking tray.
2. Cream the fat, sugar and vanilla until soft and fluffy.
3. Add the flour and mix thoroughly.
4. Make a "baby football" flatten with your thumb, add the button, cover it over.
5. Place the biscuits on the baking tray, press down with the fork gently and cook for about 20 minutes until golden brown.
6. Remove from the oven and leave to cool.
7. Sieve the icing sugar over the biscuits.

