

SHORTBREAD HEARTS

Show someone how much you love them with these heart-shaped cookies bursting with chocolate goodness.

EASY	30	25	24

Ingredients

· 250g butter, softened

· 1/2 teaspoon vanilla bean extract

· 1/3 cup caster sugar

· 2 1/4 cups flour

· 1/4 cup rice flour

· 225g CADBURY Baking Milk Chocolate Melts

Instructions

1. CREAM the butter, vanilla and sugar until light and fluffy, then stir in sifted flours to make a soft dough. Roll between 2 pieces of baking paper to 3mm thickness then chill for 15 minutes or until firm.

2. CUT heart shapes with a 7- 8cm cutter, and a smaller 2cm cutter for the centre. Reroll the dough gently to make more biscuits. Place on greased trays and bake in a moderately slow oven 150°C for 25 minutes or until pale golden. Cool on a wire rack for 5 minutes before lifting off onto rack to cool completely. Store in an airtight container until required.

3. PLACE the biscuits on baking paper lined trays. Melt 2/3 of the chocolate very gently in a glass bowl over simmering water. Remove from the heat then stir in the remaining chocolate until smooth and melted. Spoon the melted chocolate into a piping bag then pipe into the centre of each biscuit. Allow the chocolate to set at room temperature then store in an airtight container until required.