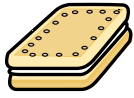
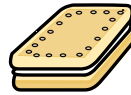


Follow the recipe to make chocolate orange



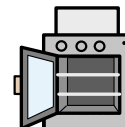
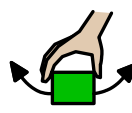
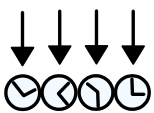
biscuits.



You could decorate the biscuits with orange peel



or icing.



Always be careful when using the oven



because it is hot, ask an adult for help



and use oven gloves.



Ingredients

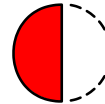


- 225g butter

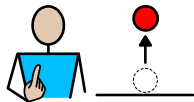


- 80g icing sugar

1



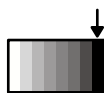
- 1 orange (orange zest, orange peel and half juiced)



- 300g self-raising flour



- 40g cocoa powder

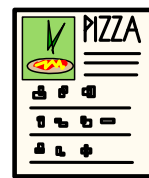
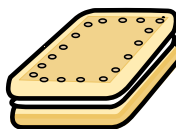
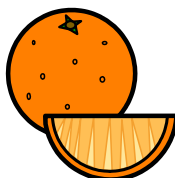


- 175g dark or milk chocolate

1



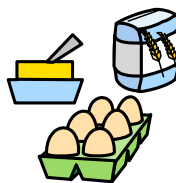
- 1 - 2 tablespoons milk



Chocolate orange biscuits recipe



Find



ingredients



Find



baking tray,



electric



whisk



bowl,



rolling pin,



sieve,



scales,



cling film,



knife

and



spoon



Whisk



butter

and



icing sugar

with



electric



whisk



Add



orange zest

and



1 tablespoon

of



orange juice



Sift

in



flour

and



cocoa powder



Add



chocolate,



orange peel

and

1

-

2

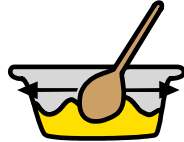


2 tablespoons

of



milk



Mix



Separate

the

mixture

into

2

and



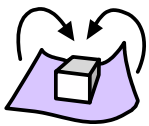
roll

into a



log

shape

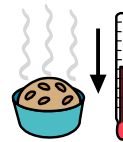


Wrap

in

cling film

and

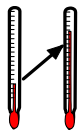
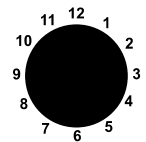


chill

for

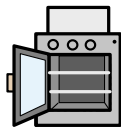
2

hours



Preheat

the



oven

to

180°C

180C

/

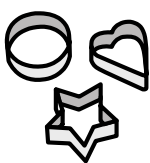
160°C

160C

fan/



gas 4.



Cut



dough

into

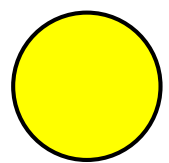
$\frac{1}{2}$

1/2

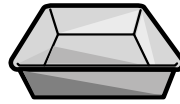
cm



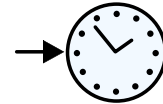
centimetre



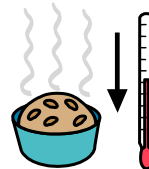
circles



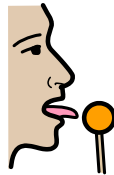
Put on baking tray



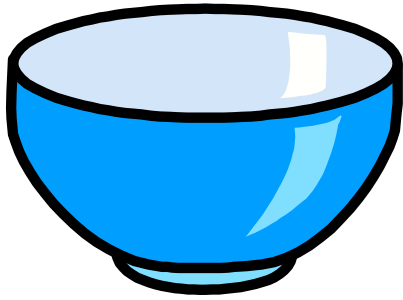
Bake for 10 minutes - 15 minutes until puffy



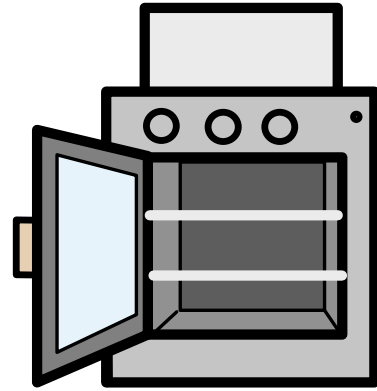
Leave to cool



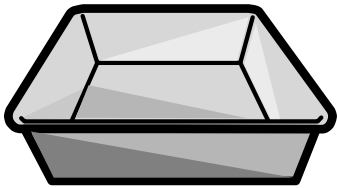
Taste



bowl



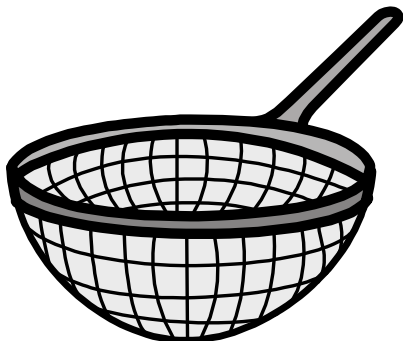
oven



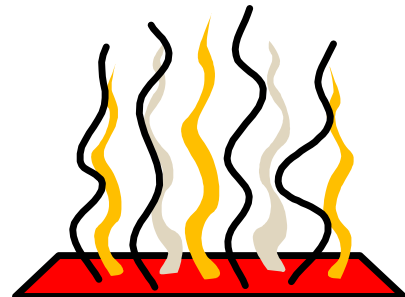
baking tray



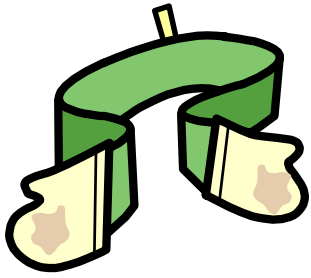
spoon



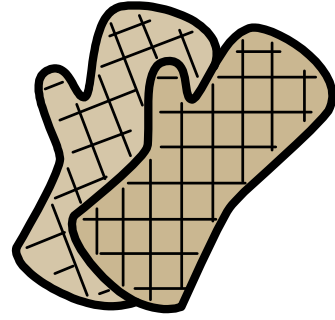
sieve



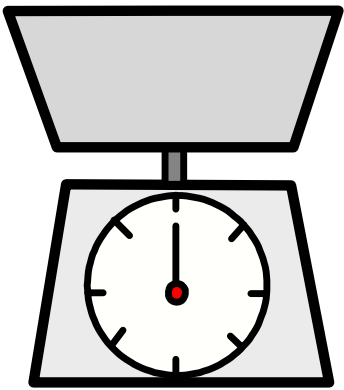
hot



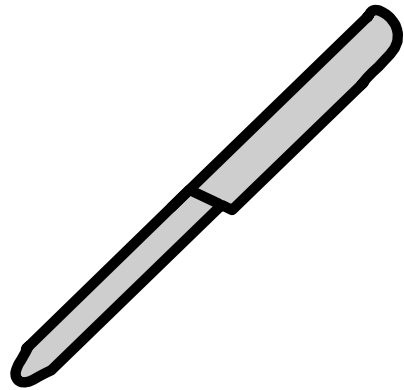
oven gloves



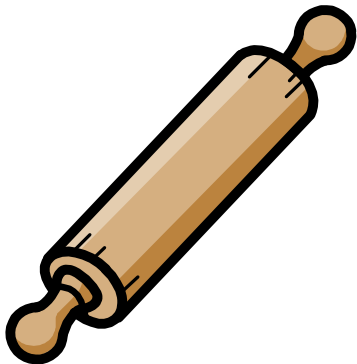
oven gloves



scales



knife



rolling pin



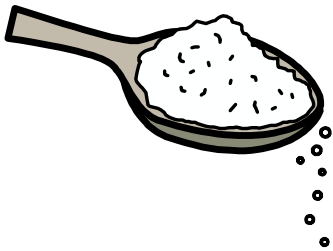
cling film



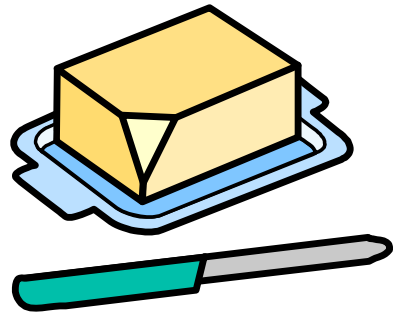
cocoa powder



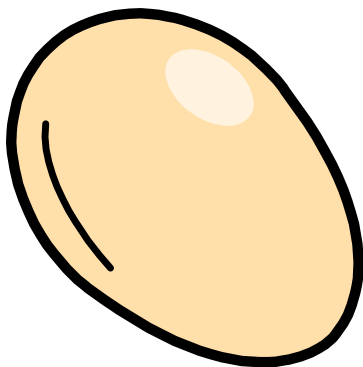
flour



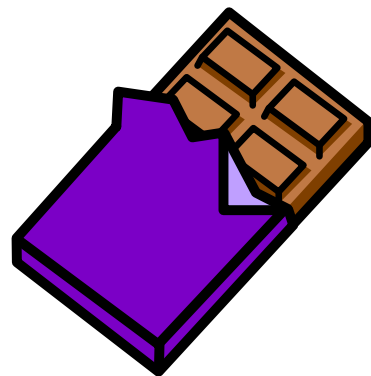
sugar



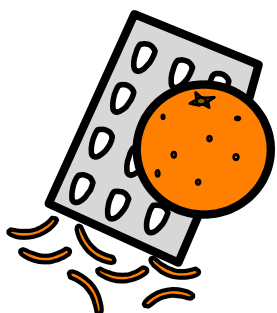
butter



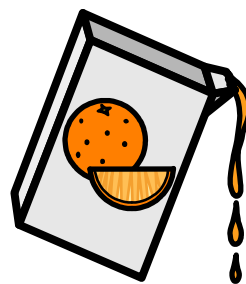
egg



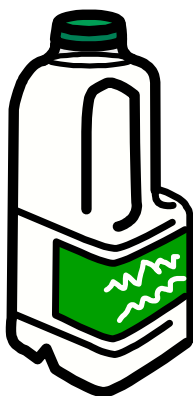
chocolate



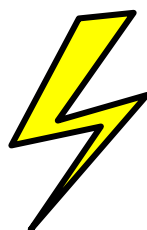
orange zest



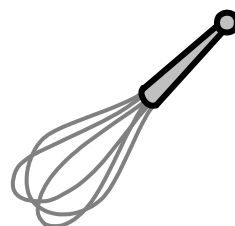
orange juice



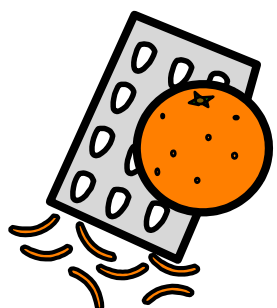
milk



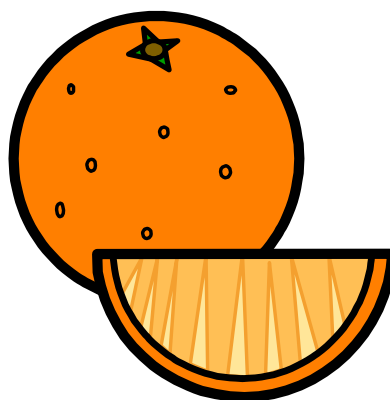
electric



whisk



orange peel



orange