

# Christmas Pudding Biscuits

*These Christmas Pudding Biscuits are slightly chocolatey, delicious and fun to make and decorate!*

## You will need:

Makes 16

175g soft unsalted butter  
175g caster sugar  
3 eggs  
400g plain flour  
75g cocoa powder  
1 teaspoon baking powder  
1 teaspoon salt  
200g white chocolate  
Green writing icing  
Glaze cherries



## Instructions:

Pre-heat the oven to 180C / Gas Mark 4.

Cream together the butter and sugar. Beat in the eggs.

Sift the flour, cocoa powder, salt and baking powder in to the bowl and mix in well to form a dough.

Wrap the dough in cling-film and pop into the fridge for at least 1 hour.

Roll out the dough to about 1/2 cm thick. Use a large circle cutter to cut 12 circles.

Place on a lined or greased baking tray and bake for 12 minutes. The biscuits should be browning slightly but still spongy to touch. They will firm up as they cool.

When the biscuits are cool, melt the white chocolate. Coat half of each biscuit in white chocolate.

Trim the glaze cherries into small pieces and put them on to each biscuit to form the holly berries. Use writing icing to draw on the holly leaves.

If you don't have the time or inclination to make your own biscuits any shop bought chocolate cookies can be substituted and decorated in the same way.