

## Absolutely Delicious Chocolate Cream Biscuits

### Ingredients

125 g butter  
110g Devonport Chocolate milk chocolate callets  
1 ¼ cups flour  
½ cup Devonport Chocolates cocoa  
½ teaspoon baking soda  
Pinch of salt  
1 ½ cups sugar  
2 eggs, room temperature  
1 teaspoon vanilla essence  
110g Devonport Chocolates 70% dark chocolate callets.

### Filling

100g, butter  
2 ½ cups icing sugar  
½ teaspoon vanilla essence  
1 - 2 tablespoons hot water



Preheat oven to 170 degrees Celsius. Line 3 baking trays with baking paper.  
Melt the butter and chocolate in the microwave on medium for 1 minute or gently in a pot on the stove. Stir to combine.

Sieve the flour, cocoa powder, salt and baking powder into a bowl.  
Mix the cooled chocolate and butter, sugar, vanilla essence and eggs for several minutes with an electric beater.

Fold in the sifted dry ingredients and the 70% dark chocolate callets.

Place teaspoonfuls of the mixture on the trays, leave room for spreading.

Bake for 10 - 12 minutes until they have flattened.

Leave the biscuits to cool for a few minutes before moving them to the cake rack to completely cool.

### Filling

To make the filling soften the butter, and beat it until it is pale, then mix in with the other ingredients.

Continue to beat until the mixture is light and fluffy

When the biscuits are cool, sandwich them together with a little of the filling.

**The filled biscuits last only for several days. Halve the filling mixture if you decide to fill only half the biscuits.**

