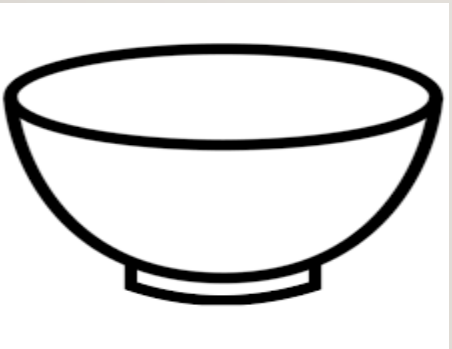
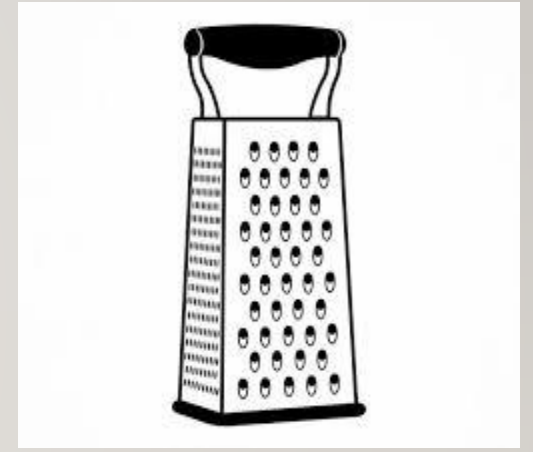
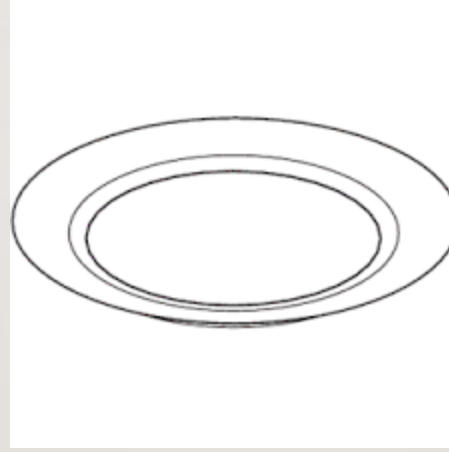
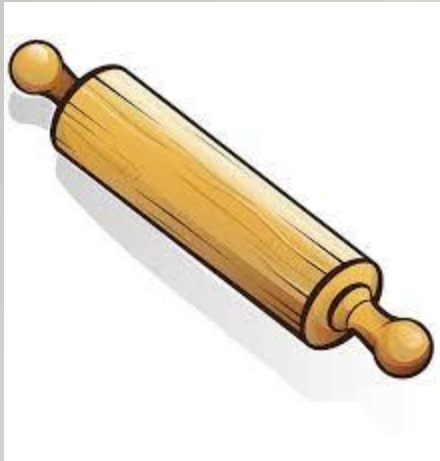


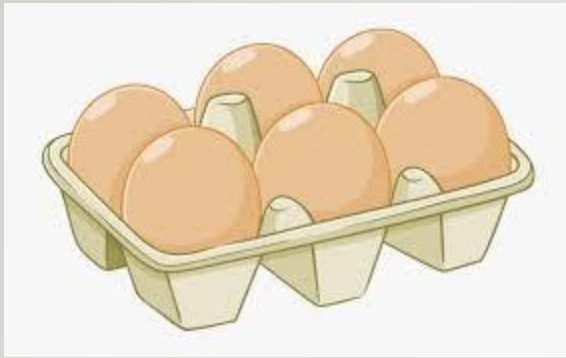


CHOCOLATE ORANGE BISCUITS

FIND THE FOLLOWING EQUIPMENT



FIND THE FOLLOWING INGREDIENTS



100g/3½oz unsalted butter

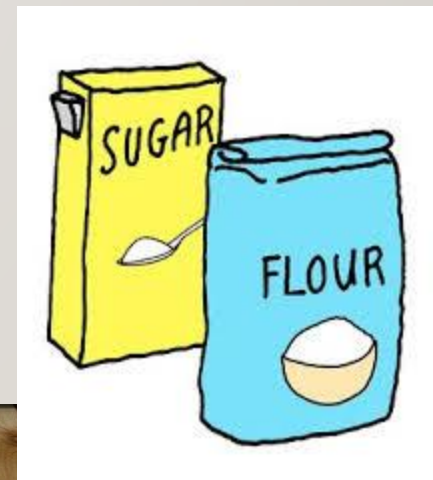
100g/3½oz caster sugar

1 free-range egg, lightly beaten

1 orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¼oz plain flour



OVEN 180C/160C FAN/GAS 4.
GREASE THE BAKING TRAYS.

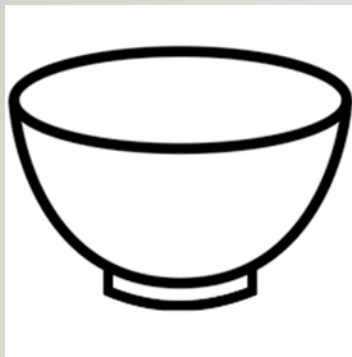


2 x

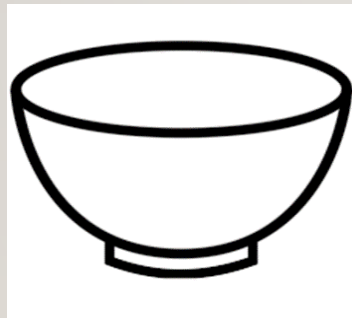


PUT BUTTER IN A BOWL. MIX.
PUT THE SUGAR IN THE BOWL. MIX
BREAK THE EGG INTO LARGE BOWL. MIX

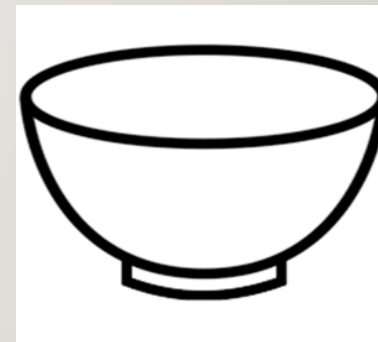
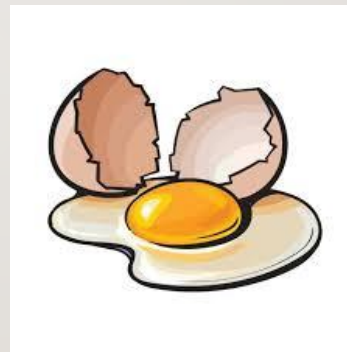
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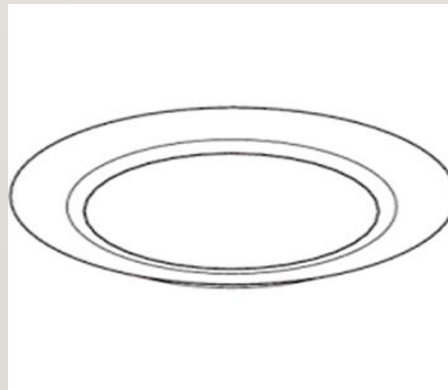
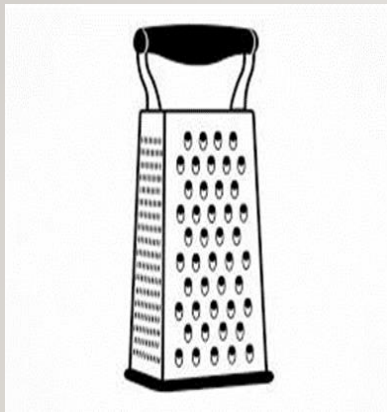
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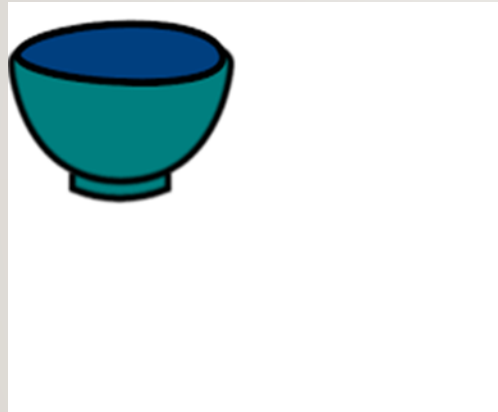
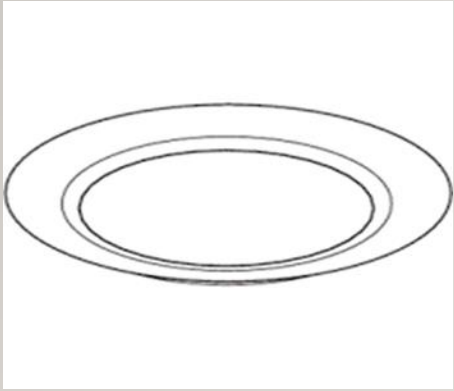
3



ZEST THE ORANGE INTO THE BOWL
BREAK THE CHOCOLATE INTO PIECES ON A PLATE

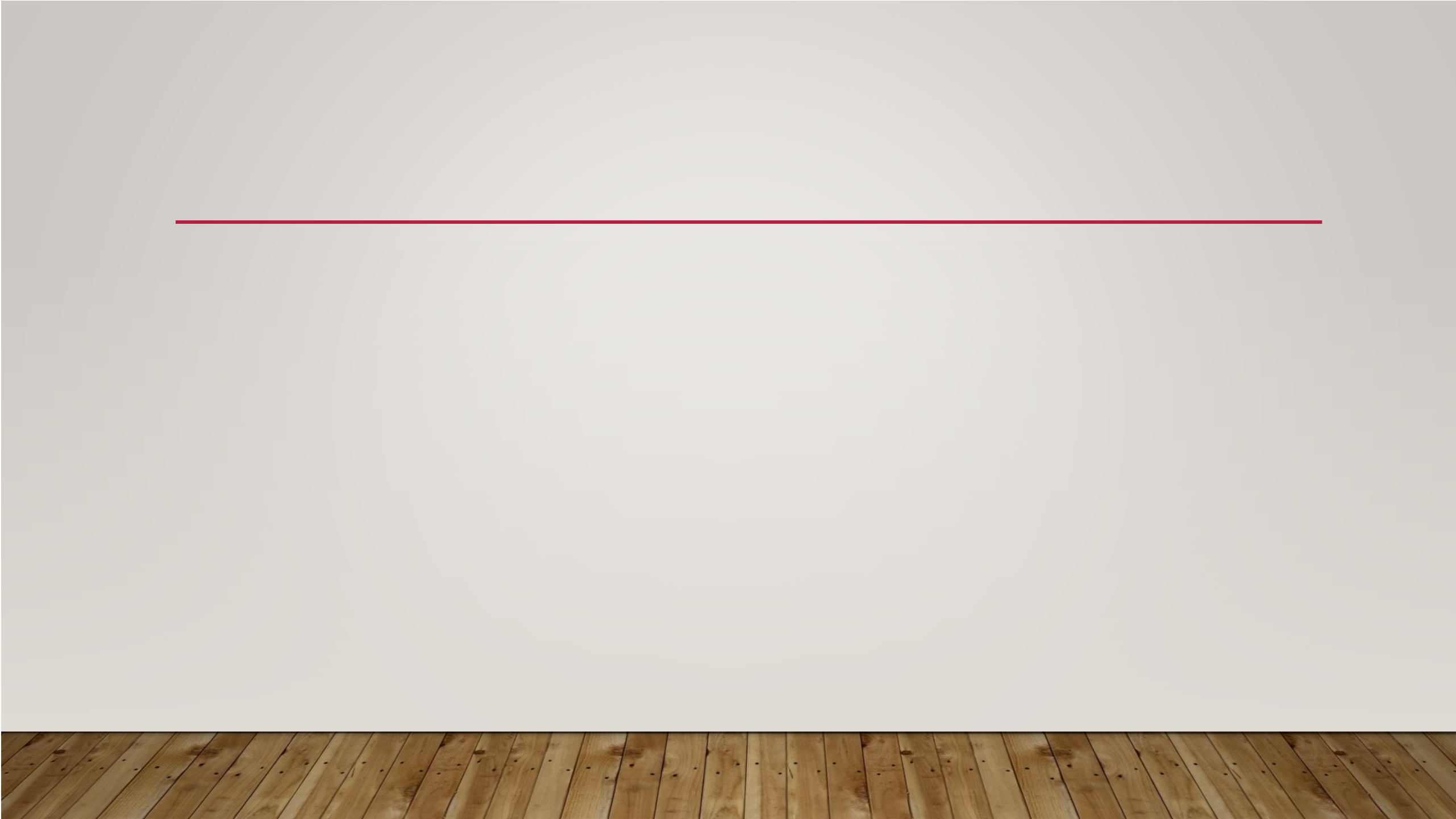


ADD THE CHOCOLATE AND FLOUR INTO BOWL.
MIX.



MAKE THE DOUGH INTO A BALL





FILL UP THE BUN CASES AND THEN PUT IN THE
OVEN FOR 20MINS

