



## Ingredients

200g unsalted butter, softened  
100g caster sugar  
175g plain flour  
25g cocoa powder  
100g cornflour

Extra Caster Sugar for decoration.

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## Method

1. Line two baking trays with baking parchment.
2. In a stand mixer cream the butter and sugar until light and fluffy.
3. Add the flour, cocoa powder and cornflour gradually to the butter mixture until it comes together as a soft dough.
4. On a floured surface roll the dough out to ½cm thickness and cut out the biscuits with a 8cm square fluted cutter.
5. Place the biscuits onto the prepared trays and then chill in the fridge for at least 30 minutes.
6. Preheat oven to 180°C (160°C fan).
7. Bake for 20 minutes.
8. Remove from oven and sprinkle with some extra caster sugar.
9. Leave to cool for 10 minutes on the trays then transfer to a wire cooling rack.

# Chocolate Shortbread Biscuits