

Hungarian Chocolate Biscuits



For about 16 sandwiched biscuits :

Biscuits Ingredients

9oz/225g margarine (or butter)
4oz/100g caster sugar
1 teaspoon of vanilla essence
2oz/50g cocoa powder
9oz/225g self-raising flour
a pinch of salt

Butter Cream Ingredients

2oz/50g margarine (or butter)
3oz/75g icing sugar
a drop of vanilla essence
1-2 teaspoons milk if necessary

Preparation Method

Pre-heat the oven to **180°C**.

Cream the margarine, sugar and vanilla essence. Sieve the cocoa, flour and salt into the mixture and mix together until firm.

Roll pieces of the mixture into balls the size of a walnut and place a little way apart on a greased baking tray. Flatten each ball with a dampened fork. The balls will spread as they cook.

Bake for **10-15 minutes**. During this time, cream the butter cream ingredients together, adding milk if necessary. Allow the cooked biscuits to cool for 5 minutes and then remove them from the tray onto a wire rack with a pallet knife. Sandwich the biscuits together with the butter cream and dust the tops with icing sugar.