



## Chocolate chip shortbread rounds

 **MAKES** 15  **PREP** 10 mins plus chilling and cooling  **COOK** 18 mins  **DIFFICULTY** Easy

These treats are a great biscuit tin filler. You can even add chopped nuts or dried fruit instead of chocolate, or use different shaped cutters, if you want to have fun with them

### What you'll need

115g unsalted butter, softened

50g caster sugar

175g plain flour

1 tsp Dr. Oetker Madagascar Vanilla Extract

100g Dr. Oetker Milk Chocolate Chunks



### Method

**1.** Heat the oven to 180C/160C fan/gas 4. Line a large baking tray with baking parchment. In a bowl, beat the butter and sugar together until soft and creamy. Add the flour, a pinch of salt, the Dr. Oetker Madagascar Vanilla Extract and Dr. Oetker Milk Chocolate Chunks, then stir until the mixture forms a firm dough.



#### Tip from Dr. Oetker

You don't have to add the chocolate chips, you can leave plain or add some chopped nuts or dried fruit.

**2.** Turn the dough onto a lightly floured surface and knead gently until smooth. Roll it out to a thickness of 1cm, then using a 6cm round cutter, stamp out 15 rounds, re-rolling as necessary. Arrange on the baking tray, spaced slightly apart, then prick the tops with a fork and chill for 30 mins.



#### Tip from Dr. Oetker

Cut out different shapes using different shaped cutters for some fun shaped biscuits.

**3.** Once chilled, bake for 15-18 mins until lightly golden. Allow to cool for 5 mins then transfer to a wire rack to cool completely before enjoying.