

# Custard and white chocolate biscuits

These biscuits can be made up to a week ahead of the bake sale - store them in a cake tin to keep them fresh. You can mix the dough in the food processor, then stir in the chopped chocolate by hand.

## **Makes about 36**

125g butter, softened

175g caster sugar

1 egg

½ tsp vanilla extract

220g self-raising flour

70g custard powder

80g white chocolate, chopped into small chunks

1. Heat the oven to 180C/fan160C/Gas 4. Lightly oil or butter 2 baking sheets. Beat together the butter and sugar until light and fluffy. Add the egg and vanilla and beat well. Sift in the flour and custard powder and chocolate to make a dough.
2. Roll the dough into balls a little smaller than a walnut, then place on the baking sheets, a little apart to allow for spreading. Press each biscuit down lightly with a fork.
3. Bake for 12-15 mins until lightly golden. Remove and cool on a wire rack.