



## The most delicious biscuits (black and white biscuits)

### Ingredients:

- 250g butter (soft)
- 200g sugar
- 1 egg
- 1 teaspoon vanilla extract
- 400g flour
- 2 teaspoons baking powder
- 2 tablespoons cocoa powder
- 50g chocolate chips or chocolate chunks

### Preparation:

In a large bowl, beat the softened butter and sugar until creamy. Add the egg and vanilla extract and mix well. Add the flour and baking powder and knead into a smooth dough. Divide the dough into two halves. Work the cocoa powder into one half of the dough until the dough has an evenly-distributed dark colour. On a floured surface, roll the uncoloured dough out into a rectangular sheet. Also on a floured surface, roll out the dark dough, so that it is about the same size as the light dough.

Sprinkle the chocolate chips evenly over the dark dough, pressing them down lightly. Place the dark dough on top of the light dough and gently roll the two together so that you have a dough roll with a spiral or marble pattern. Wrap the dough roll in cling film and leave it in the fridge for at least 1 hour until the dough is firm.

Preheat the oven to 180°C. Remove the dough roll from the fridge and cut it into slices about 1 cm thick. Place the slices on a baking tray lined with baking paper and bake in the preheated oven for 10-12 minutes until slightly golden brown. Put the black and white biscuits on a cooling rack, allowing them to cool down. Now your black and white biscuits are ready to be enjoyed!