

Chocolate Chip Shortbread rounds



Easy

Makes 10

Ingredients

175g (6oz) unsalted butter, softened
75g (3oz) caster sugar + extra for sprinkling
250g (9oz) plain flour
2.5ml (½ tsp) salt
100g pack Dr. Oetker Milk or Plain Chocolate Chips

Method

1. Preheat the oven to 180°C/ 350°F/ Gas Mark 4. In a bowl, beat the butter and sugar together until soft and creamy. Add the flour, salt and chocolate chips and stir to mix into the creamed butter and sugar and the mixture forms a firm dough.
2. Turn on to a lightly floured surface and knead gently until smooth. Roll out to a thickness of 5mm (¼ inch) - the mixture will be quite short. Using a 7cm (3 inch) round cutter, stamp out 10 rounds, re-rolling as necessary.
3. Arrange on a large baking tray spaced slightly apart. Prick the tops with a fork and bake for about 20 minutes until lightly golden. Sprinkle lightly with sugar and allow to cool on the baking tray.

Cooks Tip: For extra indulgence, half dip each shortbread round in melted Dr. Oetker Select Milk Chocolate and allow to set on baking parchment in a cool place for a few minutes before serving.

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