

Mocha Biscuits

Printed from Biscuits Recipe at <http://www.biscuitsrecipe.co.uk/>

These versatile coffee and chocolate flavoured biscuits are divine with a cup of tea or coffee mid-afternoon before tea. They're also gluten free, making them perfect for anyone with a gluten intolerance. To make them into simple chocolate biscuits, simply leave out the coffee.

Ingredients:

165g rice flour
115g butter
50g caster sugar
65g brown sugar
2 tbsp. cocoa powder
1 tsp. baking powder
2 tsp. instant coffee
1 tsp. vanilla extract
1 egg
100g dark chocolate drops
100g white chocolate drops

Directions:

1. Preheat the oven to 180C and line some baking trays.
2. Cream together the butter, caster sugar and brown sugar until light and fluffy.
3. Beat in the egg and add the vanilla.
4. Sift in the rice flour, cocoa powder, baking powder and coffee.
5. Fold in the dark and white chocolate drops.
6. Drop the mixture by tablespoons onto the baking trays, leaving 5cm between each spoonful.
7. Bake for 12 minutes and then allow to cool before removing from the trays.

Author: Laura Young