

## Chocolate Melting Moments

### Ingredients

250g butter, softened  
100g icing sugar  
100g cornflour  
50g cocoa powder  
200g plain flour  
About 2 tbsp chocolate hazelnut spread



### Method:

1. Preheat oven to 180C / Gas mark 4
2. Line a baking tin with parchment paper
3. Cream butter in a mixing bowl using an electric mixer. Add icing sugar and beat until fluffy. Sift the flour, cornflour and icing sugar and mix until the dough comes together.
4. Roll the dough into balls (each about the size of a walnut) and place onto the baking tin, leaving a bit of space between each. Flatten into biscuits using the back of a fork. Bake in the oven for 10-12 minutes (or until slightly firm)
5. Remove from the oven and allow to stand on the tray for 5 minutes. Transfer onto a wire to cool. Once cooled, sandwich the biscuits together with a layer of hazelnut spread

**Tip:** This recipe makes a great Halloween treat – chocolate spiders!

