

CHOCOLATE AND VANILLA SWIRL BISCUITS

YOU WILL NEED:

565g CAKE FLOUR

55g COCOA POWDER

230g SUGAR

450g BUTTER

1/2 TEASPOON SALT

2tsp VANILLA EXTRACT.

In a big bowl, combine flour, sugar and salt and mix on lowest speed just to blend. Transfer about half of this mixture to another bowl, and add the cocoa powder to the smaller bowl. Put half the butter in each bowl and mix on the lowest speed until it looks lumpy - you might need to wrap a kitchen towel around the mixer bowl to prevent the flour from flying out! Then add a teaspoon of vanilla extract to each bowl and carry on mixing until the mixtures are just combined. Cover and refrigerate the dough for 15 minutes.

With your two colours of dough, you can make swirls, faces, letters... let your mind run wild! Just keep all the cookies to roughly the same thickness so they bake evenly.

To make swirls, roll both doughs flat and lay the vanilla one on top of the chocolate one. Cut into a rectangle, then roll up from the long side so you have a log with the chocolate dough on the outside. Cut the log into slices with a clean knife.

When ready to bake, preheat oven to 325 degrees. Bake just until they are no longer shiny on top and are lightly golden on the bottom, about 10 - 12 minutes. Cool completely on wire rack.

