



Double choc shortbreads

 Gluten Free

READY IN



75 min.

SERVINGS



25

CALORIES



141 kcal

DESSERT

Ingredients

- ☐ 200 g butter cubed
- ☐ 100 g sugar
- ☐ 1 tsp vanilla extract
- ☐ 2 egg yolk
- ☐ 100 g milk chocolate chips dark
- ☐ 200 g chocolate white melted
- ☐ 25 servings betty writing gel red

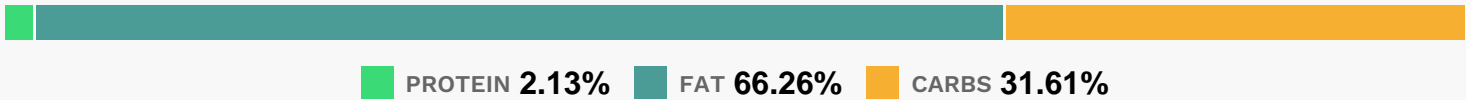
Equipment

☐ oven

Directions

- ☐ Rub the butter into the flour to make crumbs, then stir in sugar, vanilla, yolks and chocolate chips and bring together to form a dough.
- ☐ Roll out on a lightly floured surface and stamp out 6cm round biscuits. Re-roll the trimmings and repeat. Arrange on parchment-lined trays and chill for 30 mins.
- ☐ Heat oven to 200C/180C fan/gas
- ☐ Bake biscuits for 10–12 mins until golden. Cool.
- ☐ Spread each with white chocolate and leave to set. Decorate, or write on buyers name with red icing on the spot, if you like.

Nutrition Facts



Properties

Glycemic Index:7.6, Glycemic Load:6.1, Inflammation Score:-1, Nutrition Score:1.0391304411966%

Nutrients (% of daily need)

Calories: 141kcal (7.05%), Fat: 10.59g (16.3%), Saturated Fat: 6.52g (40.72%), Carbohydrates: 11.37g (3.79%), Net Carbohydrates: 11.35g (4.13%), Sugar: 11.03g (12.26%), Cholesterol: 34.43mg (11.48%), Sodium: 59.39mg (2.58%), Alcohol: 0.06g (100%), Alcohol %: 0.28% (100%), Protein: 0.77g (1.53%), Vitamin A: 223.08IU (4.46%), Calcium: 22.61mg (2.26%), Phosphorus: 21.63mg (2.16%), Vitamin E: 0.3mg (2%), Vitamin B2: 0.03mg (1.99%), Selenium: 1.27µg (1.81%), Vitamin B12: 0.09µg (1.44%), Vitamin K: 1.3µg (1.24%), Potassium: 38.13mg (1.09%), Vitamin B5: 0.1mg (1.01%)