



CHOCOLATE TEENY TEDDIES

Ingredients

- 80g butter, cubed
- 2tbs cocoa powder
- 100g sugar
- 40g honey
- ½ tsp vanilla bean paste
- 170g plain flour
- 65g SR flour
- ½ tsp bi carb soda

Preparation Steps

- Place butter, sugar, honey and vanilla into bowl.
- Melt in saucepan over a medium heat on the stove.
- Add remaining ingredients.
- Mix with wooden spoon until well combined.
- This will be a sticky wet dough. It firms up upon cooling.
- Place dough onto a silicone mat in a rectangle shape to cool slightly, approximately 5mins.
- Preheat oven to 180degrees. Line two large baking trays with baking paper.
- Once dough is slightly cooled, roll onto a thin rectangle about 2mm in thickness.
- Using a small teddy cutter, cut shapes from the dough and place on baking tray.
- Roll the remaining dough out again (if it has cooled too much, microwave for 15-30secs)
- Bake cookies for 5mins, watch carefully
- Store in an airtight glass jar for up to two weeks.