

# EAST NORTH EAST BAKE-OFF

## CHOCOLATE ORANGE CREAM COOKIES



### INGREDIENTS

175g soft butter

50g sugar

200g plain flour

2tbsp cocoa powder

Filling:

2tbsp milk

100g icing sugar

1/2 tsp orange essence

### METHOD

Step 1. Cream the butter and sugar together until light and fluffy.



**Step 2. Sift in the flour and cocoa powder**



**Step 3. Beat until smooth.**



**Step 4. Form into a 5cm thick log and chill for 1 hour.**



Step 5. Preheat the oven to 190C/377F/ Gas mark 5. Lightly grease a baking sheet. Cut the log into slices 5mm thick.



Step 6. Arrange well apart on the baking sheet, bake until just firm, about 8 minutes



Step 7. Leave the cookies to cool on the baking tray for a few minutes before transferring to a wire rack to cool completely.



Step 8. To make the filling. Place the milk in a bowl and beat in the icing sugar. Add orange essence. Sandwich pairs of cookies together with the filling.

