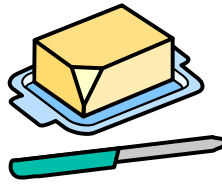




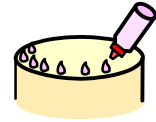
125g

flour



65g

butter



35g

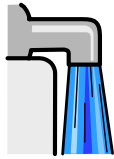
icing



sugar



1 tablespoon



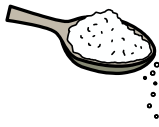
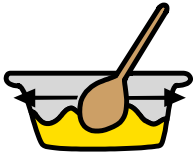
water



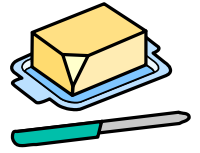
20g

cocoa powder

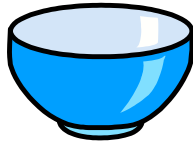
1



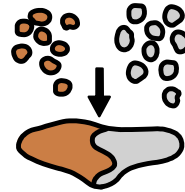
+



1. Mix caster sugar, flour and butter



+

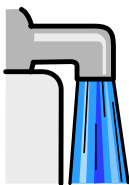


in a bowl and mix together. Add

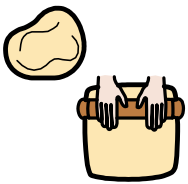


the cocoa powder.

2

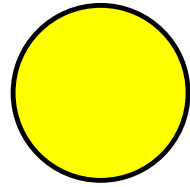
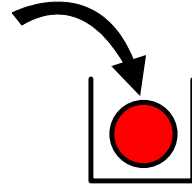
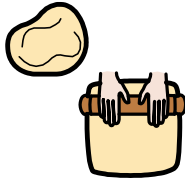
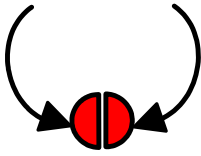


2. Add the water to make a

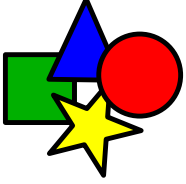


dough.

3

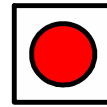
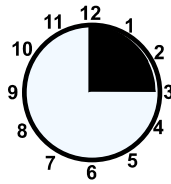


3. Make the dough into round

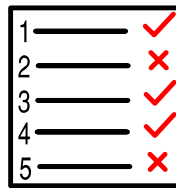
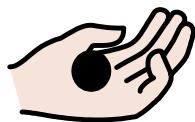
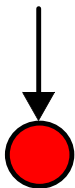
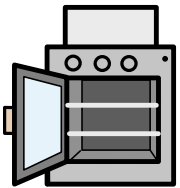


shapes.

4



4. Cook for 15 minutes in the



2

160°C

oven at has mark 2 / 160C

