



## *Haigh's Chocolate Chip Biscuits*

**Preparation time:** 20 minutes | **Cooking time:** 10-20 minutes | **Serves:** 16

125g unsalted butter, softened  
½ cup (110g) caster sugar  
½ cup (110g) brown sugar  
2 teaspoons vanilla bean paste  
1 extra-large egg, lightly beaten

1½ cups (225g) self-raising flour  
¼ teaspoon salt flakes  
**150g Haigh's Dark Chocolate Pastilles,**  
**quartered**



1. Preheat oven to 180°C (160°C fan-forced) and line 2 x baking trays with baking paper.
2. Place butter, sugars and vanilla together in the bowl of an electric stand mixer and beat on medium-high for 5 minutes or until light and fluffy. Add egg and beat until combined.
3. Add the flour, salt and chocolate, stirring until thoroughly combined.
4. Using a small ice cream scoop, roll dough balls using hands. Place dough balls on prepared baking trays 3cm apart, to allow biscuits to spread.
5. Bake in preheated oven for 10 minutes for soft and chewy, 15 minutes for soft and crispy and 20 minutes for crispy. Remove from oven and allow to cool for 5 minutes before carefully placing on a wire rack to cool completely.

For more recipes: visit [haighschocolates.com.au/recipes](https://haighschocolates.com.au/recipes)

Purchase Haigh's chocolates instore and online

