



# *Haigh's Chocolate, Orange & Sultana Cornflake Biscuits*

**Preparation time:** 30 mins | **Cooking time:** 15 mins | **Makes:** 40

250g salted butter, softened  
1 cup (220g) light brown sugar  
1/2 teaspoon orange zest  
1 teaspoon vanilla bean paste  
2 large eggs  
3 cups (450g) self-raising flour  
5 cups (200g) cornflakes, roughly crushed  
1 cup (160g) sultanas  
**100g Haigh's 70% Dark Chocolate Pastilles, chopped**

Preheat oven to 180°C (160°C fan-forced). Lightly grease two baking trays and line with baking paper.

Using an electric mixer, beat butter, sugar, zest and vanilla together for 5 minutes or until light and fluffy. Add eggs one at a time, beating until combined.

Add flour, 3 cups cornflakes, sultanas and chopped Haigh's 70% Dark Chocolate Pastilles to the egg mixture, stirring until well combined. Using a level tablespoon, roll dough into balls and coat balls in remaining cornflakes.

Place on prepared baking trays, about 5cm apart, to allow for spreading. For thicker biscuits leave as balls, alternatively for thinner biscuits gently flatten, to help them spread.

Place in preheated oven and bake for 12 minutes (thinner biscuits) and 15 minutes (thicker biscuits) or until lightly golden. Allow to stand on baking trays for several minutes, before transferring to a wire rack using a spatula.



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