



## Haigh's Chocolate Crackle Cookies

**Preparation time:** 90 mins | **Cooking time:** 10-12 mins | **Makes:** 30

**100g Haigh's 70% Dark Chocolate Pastilles**

100g unsalted butter softened  
150g brown sugar  
1 large egg at room temperature  
1/2 teaspoon vanilla extract  
175g self raising flour  
1/2 teaspoon bicarbonate of soda  
1/2-2 tablespoons of icing sugar

Put chocolate pastilles into large heat-proof bowl and melt gently in the microwave on low heat.

Stir butter into melted chocolate until completely smooth, then stir in sugar. Leave to cool for 5 minutes.

In another bowl, beat egg with vanilla until combined, then add to the chocolate mixture.

Sift flour and bicarbonate of soda into the mixture and mix thoroughly. Cover with cling wrap and chill for approximately 1 hour until firm.

Preheat oven to 200C. Divide the dough into 30 even-sized pieces and roll into balls. Roll balls in icing sugar one at a time to coat.

Set balls on greased baking tray, spacing well apart to allow for spreading.

Bake for 10 minutes for a softer cookie or 12 minutes for a crunchy result.

Place on wire rack to cool and then enjoy!



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