

DOUBLE CHOCOLATE DROPS

(Makes about 15)



2oz Butter or marg
2oz Castor suger
1 Egg
Vanilla Essence
3oz Plain Flour
1 tablespoon cocoa powder
2oz Chocolate buttons or chopped chocolate
(about 2 small packs)

1. Preheat oven 180C/gas mark 4
2. Cream together butter and sugar
3. Beat egg in small bowl together with a couple of drops of vanilla essence
4. Gradually beat egg into butter and sugar
1. 5 Sift flour and cocoa into mix and fold in
5. Break choc drops in half and add to mix
6. Put small spoonfuls onto greased baking sheet - well spaced to allow for spreading
7. Bake in middle of oven for 10-12 minutes.
8. EAT