

Chocolate Fork Biscuits

These Chocolate Fork Biscuits are really chocolatey, melt in the mouth delicious & vegan. It's the ultimate chocolate biscuits recipe that requires only few basic ingredients and is super easy to make too.

<https://www.joskitchenlarder.com/chocolate-fork-biscuits/#recipe>



Prep Time 10 minutes

Cook Time 15 minutes

Total Time 25 minutes

Makes: 40 biscuits

Ingredients

375 g plain flour
2.5 tsp baking powder
175 g caster or golden caster sugar
50 g dark cocoa powder
310 g vegan block butter or margarine
2.5 tsp vanilla extract optional
pinch of salt

Equipment

- Large bowl
- Wooden spoons & cups
- Baking trays
- Scales
- Wooden spoon or beaters
- Fork

Instructions

1. Preheat the oven to 180C.
2. Put vegan baking spread/butter, sugar and vanilla extract in a large bowl and using wooden spoon or hand mixer beat until nice and pale.
3. Sieve flour, baking powder, cocoa and salt into the bowl and mix until combined and dough starts coming together. The dough is quite dry so you will have to use your hands to combine it and form the dough into a ball.
4. Divide the dough into small, walnut size pieces and put them on lined baking tray. Make sure you leave some space in between each biscuit.
5. Use a fork to flatten each one gently to make a chocolate fork biscuit shape.
6. Bake in preheated oven for approx. 12- 15 minutes. Keep an eye on them as they burn easily.
7. Let them cool on the baking tray for 5 minutes before transferring them onto the cooling rack.
8. Enjoy!

