



CHOCOLATE EASTER FRECKLES

Prep + cook time: 35 minutes + refrigeration & cooling **Serves:** 10

Ingredients

125g butter, softened

$\frac{3}{4}$ cup (165g) firmly packed brown sugar

1 egg

$1\frac{1}{2}$ cups (225g) plain flour

$\frac{1}{4}$ cup (35g) self-raising flour

$\frac{1}{4}$ cup (35g) cocoa powder

200g dark or milk chocolate, melted

$\frac{1}{3}$ cup (85g) 100's & 1000's

1. Beat butter, sugar and egg in a small bowl with an electric mixer until combined. Stir in sifted dry ingredients, in two batches.
2. Knead the dough on a floured surface until smooth; roll dough between sheets of baking paper until 5mm thick. Cover; refrigerate for 30 minutes.
3. Preheat oven to 180°C/350F. Grease oven trays; line with baking paper.
4. Using different shaped cookie cutters, cut shapes from dough using each cutter. Place shapes on oven trays.
5. Bake the cookies for about 10-12 minutes, depending on their shape and size. Cool on wire racks.
6. Spread tops of cookies with chocolate; sprinkle with hundreds and thousands. Set at room temperature.

