



Vegan Chocolate Orange Cookies

Ingredients

175g vegan butter
85g light soft brown sugar
200g plain flour
Zest of 1 orange
50g vegan dark chocolate

Directions

1. Beat together butter and sugar in a mixer or bowl.
2. Add the orange zest and mix.
3. Stir through the plain flour. You will need to use your hands at the end.
4. Roll the dough into a thick log, wrap tightly in cling film and pop in the fridge for 1 hour.
5. Preheat the oven to 180°C.
6. Slice the biscuit log into rounds about 1 cm thick and place onto a lined baking tray.
7. Bake for 10-12 minutes until golden.
8. Leave to cool for 10 minutes before moving to a cooling rack.
9. Melt the chocolate over a bowl of boiling water and drizzle over the biscuits along with some orange zest if desired.

