

Chocolate and Wattleseed Biscuits

Wattleseed is a Native Australian Bush Tucker spice made from the seeds of the Acacia (wattle) tree. They are very tasty and nutritious.

Serves: 40 biscuits

Recipe source: Herbies Spices

Equipment:

Measuring scales
Measuring spoons
Small mixing bowl
Sieve
Kitchen Aid
Spatula
2 baking trays and baking paper
Fork

Ingredients:

- 300g self-raising flour
- 25g cocoa powder
- 3 teaspoons Roasted and Ground Wattleseed
- 250g soft unsalted butter
- 125g caster sugar

What to do:

1. Sieve the flour, cocoa powder and wattleseed.
2. Using the Kitchen Aid, cream butter and sugar, then mix in the flour/cocoa on a low speed. It will look dry but will bind into a dough.
3. Roll into small balls and place well apart on a baking tray lined with baking paper. Flatten gently with the back of a fork. To make even sized balls, it helps to weigh them, they should weigh about 17g each.
4. Bake at 170°C for 5 minutes, then reduce to 150 degrees C and cook a further 10 minutes.
5. Transfer to a wire rack to cool and harden, then store in an airtight container.

