CADBURY RECIPE

FESTIVE CHOCOLATE & HAZELNUT CHRISTMAS STARS

45 MINUTES 18-20 BISCUITS



INGREDIENTS

80g unsalted butter, softened

½ cup caster sugar

1 tsp vanilla extract

1½ cups plain flour

¼ cup CADBURY BOURNVILLE Cocoa, sifted

½ tsp ground cinnamon

½ cup roasted hazelnuts, finely ground

200g CADBURY Baking Milk Chocolate Melts

100g CADBURY Baking White Chocolate Melts

Silver cachous or festive sprinkles, for decorating

METHOD

1. **BEAT** the butter, sugar, and vanilla in a bowl using an electric mixer until light and creamy.
2. **SIFT** in the plain flour, CADBURY BOURNVILLE Cocoa, and cinnamon, then add the ground hazelnuts. Mix on low speed until a soft dough forms. Divide dough in half, shape into discs, wrap in cling wrap, and chill in the fridge for 30 minutes.
3. **PREHEAT** oven to 160°C (140°C fan-forced). Line two large baking trays with baking paper.
4. **ROLL** out the dough between two sheets of baking paper to a 5mm thickness. Use a star-shaped cookie cutter (about 6–7cm wide) to cut out star shapes. Re-roll dough trimmings as needed. Place stars 2cm apart on prepared trays.

5. **BAKE** for 12–15 minutes until firm around the edges. Allow to cool on the trays for 5 minutes before transferring to a wire rack to cool completely.

6. **MELT** the CADBURY Baking Milk Chocolate Melts in a microwave-safe bowl in short 20-second bursts, stirring until smooth. Dip one half of each star biscuit into the melted chocolate, letting any excess drip off, and place on baking paper.

7. **MELT** the CADBURY Baking White Chocolate Melts and drizzle lightly over the milk chocolate-dipped side. Top with silver cachous or Christmas sprinkles before the chocolate sets. Allow to set fully at room temperature.