



CHOC & CREAM SHEESE VEGAN BISCUITS

Prep. time 20 minutes | Baking time 45 minutes | Makes a dozen cookies

Our sugar free chocolate and cream sheese vegan biscuits are a delight at any time of day or night.

Ingredients

175g plain white flour
45g dairy-free cacao powder
½ tsp baking powder
Pinch of sea salt
100g stevia
160g dairy-free butter (room temperature)
100g Bute Island Cream Sheese + 3 tbsp stevia

Cooking Method

Using a large mixing bowl, pour in the flour, cacao powder, baking powder, sea salt and stevia and whisk the dry ingredients together to mix them thoroughly.

Pour in the dairy-free butter and mix the ingredients together using your hands until you achieve a thick shortbread dough.

Cover the dough and place it in the oven for 30 minutes; after 15 minutes in fridge, preheat the oven at 180C degrees.

After the 30 minutes, sprinkle your rolling base with flour and begin rolling the dough using a rolling pin, roll to about 1-1.5cm thick, cut with your desired shape and place them on a lined baking tray. Repeat process until you use all of the dough.

Bake for approximately 15 minutes (do not over bake).

Remove from the oven and allow the biscuits to cool completely.

Mix the Bute Island Cream Sheese with 3 tbsp. stevia; place the cheese into a piping bag and sandwich two biscuits together.

Enjoy these delicious biscuits with a glass of dairy-free milk or tea.

