

## Almond, Apricot and Chocolate Biscuits

### Ingredients:

¾ C Plain Flour  
¼ t baking soda  
80g Butter melted  
½ C Brown Sugar  
½ t Vanilla Extract  
½ egg, beaten  
¼ C Chocolate Chips  
2T almonds, chopped  
2T dried apricots, chopped



### Method:

1. Preheat the oven to 175C.
2. In a medium bowl, sift together the flour and baking soda.
3. In a large bowl, stir together the melted butter and sugar until smooth.
4. Beat in the eggs and the vanilla, then stir in the dry ingredients until well blended.
5. Add the chocolate chips, almonds and apricots and mix in.
6. Drop rounded teaspoonfuls of dough onto a baking tray lined with paper.
7. Bake for 10 to 12 minutes in the preheated oven.
8. Biscuits should be golden brown when done.
9. Cool on wire racks.