



Chocolate Digestives

These are really good when home-made. You can use dark, milk or white chocolate, but always use good chocolate - no less than 70 per cent cocoa solids.

Makes 10 biscuits:

- **170g wholemeal flour**
- **170g medium oatmeal**
- **150g cold butter, diced or grated**
- **1/2 tsp bicarbonate of soda**
- **55g dark muscovado sugar**
- **1/2 tsp salt**
- **2-3tbsp milk**
- **150g chocolate**

Sift together the flour and oatmeal in a large mixing bowl, add any bran left in the sieve then rub in the butter until it looks a bit like breadcrumbs.

Stir in the bicarb, sugar and salt, then add just enough milk to bring it together into a coherent dough that will hold together well. Flatten into a disc, wrap in clingfilm and chill for 30 minutes.

Preheat the oven to 170C (fan) and line two baking trays with baking parchment. Roll the dough out between two sheets of clingfilm, or on a very lightly floured work surface, until about 4mm thick, then cut out your biscuits. Arrange, spaced out on the trays, and prick with a fork, skewer or cocktail stick.

Bake for 12-15 minutes until golden (12 if you prefer them soft, 15 for a crisper finish), then cool on the tray for 5 minutes before transferring to a rack to crisp up.

Meanwhile, melt the chocolate in a heatproof bowl set over a pan of simmering water. Once the biscuits are cool, carefully dunk one side of each into the chocolate to coat, and set back on the rack to dry – you can repeat this process several times to build up the layers.

After an agonising wait for them to set... Dunk away 😊