

## Fudgy Chocolate Earthquake Cookies

THIS RECIPE IS BROUGHT TO YOU BY



MAKES APPROX. 15 FILLED COOKIE SANDWICHES

### Ingredients

- 200g **CADBURY** dark cooking chocolate
- 90g unsalted butter
- 115g caster sugar
- 3 eggs, beaten
- 1 tsp vanilla
- 200g plain flour
- 25g **BOURNVILLE** cocoa
- 1/2 tsp baking powder
- 175g pure icing sugar
- PHILADELPHIA** cream cheese frosting for filling (optional)



### Method

Place chocolate and butter in bowl over a saucepan of simmering water until melted.

Remove from heat and stir in sugar. Add eggs and vanilla and beat well.

Sift the flour, cocoa and baking powder into a large bowl. Add the chocolate mixture and stir well. Cover with plastic wrap and chill for 1 hour.

Preheat oven to 160C. Line a baking sheet with non-stick paper.

Place icing sugar in a bowl. Form heaped teaspoons of dough into balls and roll in icing sugar.

Place on tray, slightly flatten and bake in oven for 10-15 minutes until tops of biscuits rack.

They will be soft when removed, but will harden upon cooling. When cool, sandwich icing between two biscuits and serve.

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