

## Bourbon biscuits

This is a very easy recipe to prepare and these biscuits can be stored in an airtight tin.



### Ingredients

Makes 12 biscuits

- 2 egg yolks
- 160g gluten-free plain flour
- 120g margarine
- 180g of golden castor sugar
- 2 heaped dsp of gluten-free cocoa powder
- 90g of plain chocolate-gluten free
- 30g of low fat mascarpone

## Method

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180°C

Cream together the margarine and sugar, add the egg slowly and beat (if mix starts to curdle and some flour).

Sieve the dry ingredients and add slowly to the biscuit batter, this should be slightly dry to allow for shaping.

Shape the mixture into your desired biscuit shape and bake in the oven for 12-15 minutes turn half way through to ensure they are baked evenly.

Leave the biscuits to cool.

For the filling – melt the chocolate and add mascarpone to it to make a stiff mix.

Using 2 biscuits use an amount of the filling and spread on one of the biscuits using it to stick to the other biscuit.

These are ready to eat! They can also be frozen.