



## **Name of the recipe: Afghan biscuits**

**School: Queen Margaret College, Wellington, New Zealand**

***At Queen Margaret College, every morning you can smell the chocolate coming from the Tuck shop, whilst they are baking these mouth watering Afghans. Another reason for wanting to visit!***

**Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

### **Ingredients for Afghans:**

1. 2 cups (450 g) of butter
2. 1 heaped cup of sugar
3. 4 cups of cornflakes
4. 2 ½ heaped cups of flour
5. ½ cup of cocoa

### **Icing ingredients:**

1. 3 ½ tablespoons (50 g) of butter
2. 2 ½ cups icing sugar
3. ¼ cup of cocoa
4. 18 – 20 walnut halves

### **Steps to prepare Afghans:**

1. Cream the butter and sugar really well
2. Add the dry ingredients (cornflakes, flour and cocoa) and mix well
3. Place mixture about the size of a golf ball on a greased tray and flatten
4. When cool, ice with chocolate icing and top with half a walnut

**Time to cook/bake: 12 mins. Temp 180 °C (fanbake setting)**

### **Steps to prepare icing:**

1. Melt butter
2. Add icing sugar and cocoa
3. Mix
4. Ice the biscuits
5. Top each with one half of a walnut