

Mesozoic Munchies

Amazing Ammonites

You will need:

❖ For the vanilla mixture:

- 50g hard margarine or butter
- 25g caster sugar
- 25g cornflour
- 50g plain flour
- Few drops vanilla extract

❖ For the chocolate mixture:

- 50g hard margarine or butter
- 25g caster sugar
- 25g cornflour
- 50g plain flour
- 1 tablespoon cocoa



What you need to do:

1. Place the ingredients for the vanilla mixture into a bowl and mix to form a dough.
2. Knead the dough lightly, wrap in cling film and chill in the fridge for about 30 minutes.
3. Place the ingredients for the chocolate mixture into a bowl and mix to form a dough.
4. Knead the dough lightly, wrap in cling film and chill in the fridge for about 30 minutes.
5. Lightly flour a board or work surface.
6. Roll out both pieces of dough into rectangles about 25 x 18 cm.
7. Place the vanilla dough on top of the chocolate dough and press down lightly.
8. From the narrow edge roll up the two together into a big roll.
9. Wrap in cling film again and chill for about 30 minutes.
10. Preheat the oven to 180°C/Gas 4 and lightly grease two baking trays.
11. Take the dough roll from the fridge and using a sharp knife cut the roll into about 20 slices.
12. Place these on the baking trays and bake for about 20 minutes (or until the vanilla biscuit is golden).
13. Lift onto a wire rack to cool.
14. Admire and enjoy eating your amazing ammonites!