

Chewy Chocolate Nougat Biscuits



Recipe supplied by Sally Williams.

Ingredients

1/2 cup white sugar

1/2 cup packed brown sugar

1/2 cup of butter

1 tsp. vanilla extract

1/2 cup of peanut butter

1 egg

1 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

36 pieces of Sally Williams milk chocolate enrobed nougat

Method:

1. Cream together white sugar, brown sugar, butter or margarine, vanilla, peanut butter and the egg.
2. Add in flour, baking soda, baking powder and salt.
3. Wrap one heaping teaspoon of dough around bite-sized milk chocolate enrobed piece of nougat.
4. Bake 13-16 minutes at 175°C. Let cool 5 minutes before removing from pan.