

# Melting Moccha Biscuits

makes approx. 30

250g butter, softened  
1/2 cup pure icing sugar  
1 3/4 cups plain flour, sifted  
2 tbs Akta-Vite  
1/2 cup custard powder  
30 chocolate coated coffee beans (optional)

## icing:

1 1/2 tbs instant coffee  
1/4 cup boiling water  
2 1/4 cups pure icing sugar

Preheat oven to 160°C. Line 2 baking sheets with baking paper.

Stir together the flour, Akta-Vite and custard powder.

Cream butter and sugar using an electric mixer until light and fluffy.

With a wooden spoon, mix in the flour, Akta-Vite & custard powder mix.

Roll tablespoons of cookie dough into balls and place on baking trays, allowing space to spread. Flatten slightly with a fork.

Bake for 20-22 minutes or until firm to touch. Allow to cool before icing.

To make icing: combine coffee with water then stir in sugar to form a thick paste.

Ice biscuits and top with a chocolate covered coffee bean if desired.