



Vegemite chocolate chip biscuits

Recipe by Kirsten Bacon

 30 minutes

INGREDIENTS

- 125 g butter, softened
- ½ cup brown sugar
- ¼ cup caster sugar
- 1 tsp vanilla
- 1 egg
- 1 tsp Vegemite
- 1 ½ cups plain flour
- ½ tsp baking powder
- ½ tsp bicarbonate soda
- 1 cup dark chocolate, chopped
- 1 tsp sesame seeds

NOTES

The Vegemite gives the biscuits added depth and salt.

Good quality dark chocolate is key. I recommend 70 per cent.

DIRECTIONS

1. Preheat oven to 170°C and line two baking trays with baking paper.
2. Beat the butter, brown sugar and caster sugar together until creamy. Add the vanilla, egg and Vegemite, then mix well.
3. Stir in the sesame seeds, flour, baking powder and bicarbonate soda until a soft dough forms. Fold through the chocolate pieces.
4. Roll tablespoons of mixture into balls and place on trays, leaving room for spreading. Flatten slightly.
5. Bake for 10–12 minutes, or until golden around the edges but still soft in the middle.
6. Cool on the tray for 5 minutes, then move to a wire rack.



Breakfast

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