

The background of the page is a watercolor illustration featuring various chocolate-themed items. On the left and right sides, there are several chocolate bars, some broken into pieces, and several chocolate chip cookies. In the center, there are two chocolate fudge crinkle biscuits, one of which is broken into several pieces. The overall style is soft and artistic, with a focus on the textures and colors of the chocolate and cookies.

## CHOCOLATE FUDGE CRINKLE BISCUITS

- 60g cocoa powder, sieved
- 200g caster sugar
- 60ml vegetable oil
- 2 large eggs
- 180g plain flour
- 1 tsp baking powder
- 70g icing sugar

Heat the oven to  
190C/170C fan/gas 5