

Russell Stover

# Biscuit au Chocolate

These traditional Lebanese cookies are the perfect companions for your hot winter drinks.

More recipes at [russellstover.com](http://russellstover.com)



Makes approx. 20 - 25 cookies

## INGREDIENTS

6 ounces (120g) [Russell Stover dark or milk chocolate bars](#) (milk for a sweeter variety)

6 ounces (120g) [Russell Stover Crushed Peppermint Candy in White Fudge](#)

1 1/2 7-oz packages of tea biscuit/  
British cookies

3 tablespoons cocoa powder

1 teaspoon kosher salt

1 cup heavy cream

## INSTRUCTIONS

Cut chocolate bars and candies into small pieces. Break and crush tea biscuit/British cookies into small pieces.

Heat up heavy cream in a medium pot.

Once cream is hot, take off heat and add the chocolate pieces to pot, stirring well to combine the chocolate as it melts. Transfer to a heat-safe bowl.

Add 3 tablespoons of cocoa powder and 1 teaspoon of kosher salt.

Add in the crushed biscuits and mix together.

Once all ingredients are well combined, split the mixture in half and transfer to two sheets of foil.

Roll mixture into log shape and tightly wrap with foil.

Freeze overnight.

When ready to serve, unwrap the chocolate logs from the foil and cut into 1/2 inch thick cookies.

Lasts up to one month in the freezer.

[Purchase peppermint chocolates >](#)