

Border Dark Chocolate Raspberry Biscuits: the after-dinner plate biscuit

From the teas.co.uk wiki

Border Dark Chocolate Raspberry Biscuits: the after-dinner plate biscuit, in

summary: A tray-baked Border biscuit with dark chocolate, chocolate chips and raspberry pieces, where the dark chocolate lets the fruit stay sharp. Serve it on a plate after dinner with black coffee or strong black tea, and skip the dunk.

Last reviewed by the teas.co.uk team in September 2026.

Raspberry needs dark [chocolate](#): the extra sugar in milk chocolate blunts the fruit, while dark chocolate gives its sharpness something to push against. This Border biscuit is built on that idea, which is why we would serve it after dinner rather than pack it in a lunchbox.

A pairing rather than a coating

Most chocolate [biscuits](#) use chocolate as a finish. Here it is one half of a deliberate contrast. Sugar blunts acidity, so raspberry against milk chocolate turns into a vague fruity sweetness; against dark chocolate, which carries less sugar and more cocoa, the fruit keeps its edge and the two flavours stay distinct. It is a pairing borrowed from the dessert menu and set on a biscuit.

The label shows how it is put together. Plain chocolate makes up 35 per cent, and there are dark chocolate chips and raspberry pieces at 5 per cent each, with cocoa powder, butter and whole egg powder further down the list. The raspberry pieces are a fruit preparation made from apple puree, cherry juice and raspberry puree, which is worth knowing if you pictured whole berries.

Where the snap comes from

Border Biscuits is a Cunningham family business that has been baking in Lanark, Scotland, since 1984. Its biscuits are baked on trays instead of travelling through an oven on a continuous belt, so they are moved around less and cooked more gently, and the reward is the thin, crisp break the brand is known for. That is company heritage, not a statement about where each pack is made.

Thin and crisp also means fragile once air gets in. After opening, fold the inner wrapper tight or move the rest into a tin, and plan to finish them within days rather than weeks. The raspberry is the first thing to fade; when an open pack starts to smell like an ordinary chocolate biscuit, it has been open too long.

Keep the drink black

Leave it out of the mug. A thin tray-baked biscuit softens fast and the chocolate slides off into the tea, so [dunking](#) throws away the crispness you bought it for. Put two or three on a plate after dinner, when something small and sharp is more welcome than something heavy, and pass the plate round.

Milk and sugar in the cup blunt the fruit, and the fruit is the whole point of the biscuit. A black coffee is the natural partner: a dark roast lines up with the cocoa and the raspberry cuts through both. Failing that, pour a strong [black tea](#) and keep the milk to a splash. Next to Border Milk Chocolate Ginger, this is the contrast biscuit rather than the comforting one.

The packs we stock

- [Border Dark Chocolate Raspberry Biscuits, 150g](#) (barcode 652655505814)

What the label says

The published ingredient list for Border Dark Chocolate Raspberry Biscuits, 150g (barcode 652655505814) says it contains wheat (gluten), milk, egg and soya, and it may contain nuts. Check the current UK pack before purchase; formulations and allergen advice can change.

Ingredients, as published: Plain Chocolate (35%) (Sugar, Cocoa Mass, Cocoa Butter, Milk Fat, Emulsifier: Soya Lecithin, Natural Flavouring), Wheat Flour (Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil (Palm, Rapeseed), Dark Chocolate Chips (5%) (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Flavouring), Raspberry Pieces (5%) (Fruit (Apple Puree, Cherry Juice, Raspberry Puree), Sugar, Humectant: Glycerine, Wheat Fibre, Invert Sugar Syrup, Palm Kernel Fat, Glucose-Fructose Syrup, Gelling Agent: Pectin, Rice Starch, Natural Flavouring, Citric Acid), Inverted Sugar Syrup, Cocoa Powder, Butter, Raising Agents (Sodium Bicarbonate, Ammonium Bicarbonate), Whole Egg Powder, Raspberry Flavouring, Salt.

Typical values per 100g Per 100g

Energy	487 kcal
Fat	26g
of which saturates	13g
Carbohydrate	55g
of which sugars	34g
Protein	4.8g
Salt	0.2g

Ingredient and nutrition data for this barcode: [Open Food Facts \(openfoodfacts.org\)](https://openfoodfacts.org), ODbL. The pack in your hands is the final word.

What to drink with it

- [Starbucks Espresso Roast by NESPRESSO Coffee, Dark Roast, Box of 36, 198g](#): a dark-roast espresso whose bitterness lines up with the cocoa and leaves the raspberry to cut through.
- [L'Or Espresso Ristretto Intensity 11 Coffee, 40 Pods 208g](#): a short, intense coffee for the end of a meal, taken black so the fruit keeps its edge.
- [Yorkshire Tea Gold Blend Loose Leaf Tea, 250g](#): the strong black tea option, brewed in a pot and taken with no more than a splash of milk.

Elsewhere in the Border range

- [Border Dark Chocolate Ginger Biscuit Bars Multipack, 6 x 24g](#)
- [Border Fiery Ginger Crunch, 135g](#)
- [Border Milk Chocolate Ginger, 150g](#)
- [Border Milk Chocolate Viennese Whirls, 150g](#)

The full range is on the [Border brand page](#).

FAQ

Why dark chocolate with raspberry and not milk chocolate? Extra sugar blunts fruit acidity. Dark chocolate carries less of it, so the raspberry stays sharp and both flavours stay distinct.

Is it a biscuit for dunking? Not really. The thin bake softens quickly and the chocolate comes away in the cup, so these stay on the plate.

What does tray baked mean? The biscuits bake on trays rather than riding a continuous oven belt, so they get less handling and a gentler bake, which is where the thin, crisp snap comes from.

Does it contain egg or milk? Yes, both. The published ingredients include milk fat, butter and whole egg powder, alongside wheat flour and soya lecithin, and the label says it may contain nuts.

Who will not like it? Anyone who finds that fruit and chocolate together taste of perfume. Everyone else gets a biscuit where fruit and cocoa each keep their own voice.

Curator's note: Two on a plate with a small black coffee after supper is how I would serve these. Leave the milk jug in the fridge. Lee, [teas.co.uk](#), Tunbridge Wells.

In short: Border Dark Chocolate Raspberry Biscuits: the after-dinner plate biscuit

Field	Detail
Brand	Border
Packs we stock	150g
Category	Chocolate Biscuits
Allergens (as published)	It contains wheat (gluten), milk, egg and soya, and it may contain nuts.
Dunkable	No, it softens too fast

Field	Detail
Best with	Black coffee, then strong black tea
Occasion	After dinner, with guests

More from the tea wiki

- [Border Biscuits: The Scottish Family Bakery](#)
- [Tea and Biscuits](#)
- [Biscuit Dunking Physics: The Real Science](#)
- [Tea Pairing Principles: Reason, Don't Memorise](#)
- [Tea With Cake: The Pairing That Never Fails \(If You Get It Right\)](#)
- [Tea and Food Pairing: The Five Principles](#)
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