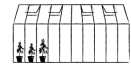


A Pot Of Choc Slice



Jaz Mathisen

AWAKINO STATION

I love a quick no bake recipe for early morning baking, while the girls are still asleep and this one pot no bake chocolate slice is perfect. I like to include our walnuts into the base, but feel free to leave them out, or swap them for something else - cranberries, raisins, nuts or gum lollies all make for delicious alternatives.

Slice

Ingredients:

- 125g butter
- 1/2 cup white sugar
- 1/4 cup cocoa
- 1 tsp vanilla extract
- 1 egg
- 250g malt biscuits, crushed
- 1/2 cup chopped walnuts
- 1/2 cup dried fruit

Icing

Ingredients:

- 50g butter
- 2 tbsp cocoa
- 3 tbsp boiling water
- 1 1/2 cups icing sugar

Method:

1. Line a 22x22cm brownie pan with baking paper.
2. In a medium saucepan add the butter, white sugar and cocoa. Heat over a low heat, until the butter is melted.
3. Remove from the heat and whisk in quickly the vanilla extract and egg. It will become a thick, smooth and glossy mixture.
4. Add the crushed malt biscuits, chopped walnuts and dried fruit and stir to combine.
5. Press into the brownie pan with the back of a spoon or damp fingertips and place into the refrigerator.
6. To make the icing, in the same pot add the butter and cocoa.
7. Pour in the boiling water to melt the butter.
8. Sift in the icing sugar and stir thoroughly to create a smooth chocolate icing.
9. Spread the icing over the slice and return the whole thing back to the refrigerator for 30 minutes, or until set.
10. Slice once set and store in an airtight container. This pot of choc slice is best consumed within 4 days.