



DUTCH CHOCOLATE SLICE

Based on the coming together of two old family recipes, here is a delicious homemade treat for all our self confessed chocoholics.

Ingredients:

135 grams of unsalted butter

1 cup crushed corn flakes

1 cup desiccated coconut

1 cup wholemeal self raising flour

½ cup raw sugar

1 heaped tablespoon of Organic Dutch Cocoa powder

Icing Mix:

1 cup of icing sugar

1 teaspoon Organic Dutch Cocoa powder

1 tablespoon hot water

(add hot water to dry ingredients and mix thoroughly).

Method:

Place the butter in a saucepan and melt on low heat.

In a bowl combine the cornflakes, coconut, flour, sugar and Dutch cocoa.
Add the melted butter and mix into a moist mix.
Line your baking tray/tin with baking paper and press out the mix to fill your tin.
Bake at 180°C for 20 minutes, and ice whilst still warm.
ENJOY....