

# 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:**

1. Place the butter in a saucepan and melt on low heat.
2. In a bowl combine the cornflakes, coconut, flour, sugar and Dutch cocoa.
3. Add the melted butter and mix into a moist mix.
4. Line your baking tray/tin with baking paper and press out the mix to fill your tin.
5. Bake at 180°C for 20 minutes, and ice whilst still warm.
6. ENJOY....

