

## Continental Chocolate Slice

Written by jenny Schimak  
Tuesday, 13 April 2010 10:55 -

---

## Continental Chocolate Slice

### Ingredients

#### Base

- 120g butter
- 1/2 cup sugar
- 1 1/2 tblspns cocoa
- 1 egg
- vanilla essence
- 250g wheatmeal biscuits
- 3/4 cup coconut
- 60g chopped walnuts

#### Topping

- 60g butter
- 2 cups icing sugar
- 120g dark chocolate
- 2 tblspns hot water
- 1 tblspn custard powder

#### Method

#### Base

- Crush biscuits into fine crumbs.
- Combine butter, sugar, and cocoa in a saucepan, stir until well blended.
- Stir in beaten egg and vanilla, cook for 1 minute.
- Remove from heat and stir in biscuit crumbs, coconut and walnuts, mix well.

## Continental Chocolate Slice

Written by jenny Schimak

Tuesday, 13 April 2010 10:55 -

---

- Press into a slice tin and refrigerate until set.

### Topping

- Cream butter well
- Sift together icing sugar and custard powder, and add to butter alternating with hot water.
- Beat until light and fluffy
- Spread over biscuit base and refrigerate
- Melt dark chocolate and spread evenly over firm cold topping.
- Refrigerate and cut into squares.