

Sheila's Choc Peppermint Squares

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Ingredients

- 1 cup SR flour
- 1/2 cup brown sugar
- 3 crushed weet bix
- 1 cup coconut
- 2 tblspns cocoa
- 150g melted butter
- Peppermint Icing
- 180g icing sugar
- peppermint essence
- 1 tblspn boiling water
- Chocolate Icing
- 180g icing sugar
- 45g cocoa
- 2 tblspn boiling water

Method

- Mix together flour, coconut, brown sugar, cocoa and weetbix.
- Add butter and mix well.
- Press into greased 7x11 lamoington tin or 8 inch square tin.
- Bake in a slow to moderate oven until crisp. (150C for approx 10-15 minutes)
- Make both icings.
- Ice with peppermint icing whilst warm, when dry cover with chocolate icing.
- Cut into Squares

Karen Barr