

Chocolate Crunch Slice

Makes: 24 **Preparation time:** 5 minutes **Cooking time:** 12-15 minutes
Recipe source: ?? Cookery The Australian Way ?? (Year 8 text book)

Ingredients:

1 cup (150g) self-raising flour
1/2 cup (110g) sugar
1 tablespoon cocoa
1/2 cup (45g) rolled oats
1/2 cup (45g) coconut
125g butter, *melted

Icing (optional):

3/4 cup (105g) icing sugar
1 tablespoon cocoa
1-1 1/2 tablespoons boiling water

Equipment Required:

Medium bowl, measuring cups, measuring spoons, knife (to level ingredients when measuring and to cut butter), sieve, scales, chopping board, small bowl, spoon, scraper, slice tin, baking paper, mug.



What to do:

1. Preheat oven to 180 °C.
2. Line your slice tin with baking paper.
3. Sift flour and cocoa into a medium bowl.
4. Add sugar, rolled oats and coconut to bowl. Mix to combine.
5. *Melt butter then add to dry ingredients. Mix well.
6. Press mixture into slice tin.
7. Cook for 30 minutes.
8. When the slice comes out of the oven, rest it for three minutes while you make the icing.
9. *Measure icing sugar, cocoa and boiling in a mug. Mix together with a knife.
10. Spread icing on slice while still warm. Sprinkle with extra coconut.
11. Cool in the tin, then cut into 24 pieces.

Notes:

- * denotes Adult supervision required.

- A slice tin is roughly 19cm x 29cm. It doesn't need to be exact.
- *Butter could be melted in a small bowl in the microwave or in a small pot on the stove.

