



## Members Recipe Book

### Chocolate Hedgehog Slice

Maria Battaglia

SERVES 12 - Preparation time: 10 minutes + 1 ½ hours to chill

#### Ingredients

250g plain biscuits, crushed  
½ cup desiccated coconut  
½ cup caster sugar  
½ cup walnut crumbs  
¼ cup cocoa powder  
100g dark chocolate melts, chopped  
100g butter, chopped  
2 tbsp golden syrup  
1 egg, slightly beaten  
Chocolate icing to decorate (recipe below)

#### Method

- Lightly grease a 28x18cm biscuit slice pan and line with baking paper
- Combine biscuits, sugar, walnuts and cocoa powder in bowl.
- Stir chocolate, butter and syrup in a small saucepan over low heat until melted. Cool slightly, stir in egg.
- Press mixture evenly in base of pan. Chill for 30 minutes
- Spread icing evenly over slice. Chill until set and slice into squares.

Prepare icing:

Combine 180g dark chocolate melts and 50g chopped unsalted butter in a heatproof bowl and place over a saucepan of simmering water.

Using a metal spoon stir until smooth.

**Note:** If there are children about, you can omit the walnuts and add a cup of crushed corn flakes or rice bubbles