



## **CHOCOLATE FUDGE SLICE**

### **(Hedgehog Slice)**

#### **INGREDIENTS**

CHOCOLATE FUDGE MIX	500G
BUTTER	100 G
WATER	50 ml
WALNUTS [chopped]	25 G

#### **METHOD**

1. Melt butter and add to other ingredients in a large bowl.
2. Blend together with beater on a low speed.
3. Scrape down. Continue to mix on a low speed until well combined.
4. Press firmly into an ungreased baking tray.
5. Oven temperature 180 deg C for approx 15-20 mins.
6. Ice with chocolate icing.
7. Decorate with walnuts or coconut.

THIS IS ONLY A GUIDE.

**PANTRYMAN**