Chocolate Peppermint Slice

PREP: 30 mins + chilling
COOK: 15 min
SERVES: 16

Ingredients

Base

1 cup (150g) self-raising flour, sifted

1/3 cup (40g) cocoa, sifted

3/4 cup (75g) desiccated coconut

2/3 cup (80g) caster sugar

210g unsalted butter, melted

1 egg, lightly beaten

1 tsp Queen Organic Vanilla Extract

Peppermint Filling

2 1/3 cup (350g) icing sugar, sifted

60g copha, melted

1 tbsp (20ml) boiling water

Method - Base

STEP 1

Preheat oven to 180C (fan-forced). Grease and line an 18x28cm slice tin with baking paper. Set aside.

STEP 2

Combine dry ingredients in a large bowl, mixing to combine. Add melted butter, egg, and Vanilla Extract and mix to form a dough.

STEP 3

Spread evenly into prepared tin and bake for 15 minutes. Set aside to cool completely.

Method - Peppermint Filling

STEP 1

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Ingredients

1/2 tsp Queen Peppermint Extract

Chocolate Topping

200g dark cooking chocolate

1 tbsp vegetable oil

Method - Peppermint Filling

Place icing sugar, melted copha, boiling water and Peppermint Extract in a bowl and stir to combine. Working quickly, spread over chilled base and refrigerate for 1 hour until firm.

Method - Chocolate Topping

STEP 1

Combine chocolate and vegetable oil in a microwave safe bowl and heat in 30 second bursts until melted. Allow to cool slightly before pouring over slice. Refrigerate until firm. Use a hot knife to cut into slices.

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