



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

## Chocolate Peppermint Slice

### 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
- 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
- 1/2 tsp Queen Peppermint Extract

### 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

### 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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