

HEDGEHOG SLICE (Bakels)

500g Chocolate Fudge Slice mix
100g butter melted
50ml water
50g walnuts

Place all ingredients into a bowl and blend together with beater on low speed. Scrape down. Continue to mix together until well combined. Press firmly into a slice tray lined with baker's paper. Bake at 180C for approx 15 minutes.



Ice with chocolate fudge icing. Melt **120g butter with 1/3-cup milk in a saucepan.** Mix in **3 cups sifted icing sugar and 2 tblspns Dutch Cocoa** and beat well. Leave to cool a little and then pour over slice whilst still in tray. Leave to set.

Ingredients: Biscuit pieces (wheat flour, sugar, vegetable oil, (antioxidants 307, 322 soy), wheat starch, invert syrup, milk solids, salt, mineral salt (500), flavour), Sugar, Coconut (preservative 223), Maltodextrin, Cocoa Powder, Biscuit crumb (wheat flour, sugar, vegetable oil (antioxidants (307, 322 soy) golden syrup, coconut, milk solids, salt, mineral salts (450, 500), flavour), vegetable oil, (antioxidant (320)), Flavour.