



# BAKED CHOCOLATE FUDGE BARS

## INGREDIENTS

1 cup (150grams) plain flour  
½ cup (100grams) castor sugar  
1 cup (80grams) desiccated coconut  
1 tablespoon (6grams) cocoa powder  
185grams unsalted melted butter  
½ teaspoon vanilla essence  
1 cup (160grams) icing sugar  
2 tablespoons (12grams) cocoa  
30grams unsalted butter  
1 ½ tablespoons hot water  
Extra desiccated coconut

## METHOD

1. Preheat oven to 180 degrees Celsius.
2. Line 3cm deep, 18cm x 28cm lamington tray with baking paper.
3. Stir dry ingredients into a bowl then add melted butter and vanilla, mix well.
4. Press mixture into lamington tin.
5. Bake for 20 minutes and cool in tin.
6. Icing: Sift icing sugar and cocoa into a small bowl and add melted butter and water. Mix until icing is smooth and glossy.
7. Ice the slice with chocolate icing and sprinkle with extra coconut.
8. Slice when required and store in sealed airtight container.

One batch makes approximately 16 finger size pieces.