



CHOCOLATE BISCUIT SLICE

INGREDIENTS

¾ cup (180ml) sweetened condensed milk
60grams butter
150grams milk eating chocolate chopped roughly
150grams plain sweet biscuits
1/3 cup (45g) chopped hazelnuts
1/3 cup (55grams) sultanas

METHOD

1. Combine the condensed milk and butter in a small saucepan and stir over low heat until smooth.
2. Remove the mixture from the heat and add the chocolate and stir until smooth.
3. Break the biscuits into small pieces and place into a large mixing bowl with the nuts and sultanas.
4. Add the chocolate mixture and stir into the dry ingredients.
5. Spread the mixture into a greased and lined pan. Mark the slice with cut lines.
6. Refrigerate the mixture for around 3-4 hours or until the mixture is firm.
7. Cut into slices.

HOT TIPS

1. When melting the condensed milk and butter make sure you melt it slowly otherwise it burns.
2. The melted condensed milk and butter is really hot so be sure to handle carefully.
3. The mixture is best mixed with a wooden spoon.
4. These can be made up to a week in advance and stored in an airtight container.
5. When lining the pan make sure the baking paper goes over the edge of the pan.
6. The ideal pan for this recipe is a bar pan and depending on how thick you want the slice will depict the size of the pan you want to use.