

Hedgehog Slice

A delicious dessert which can be made the day before.



Serves 20



Dessert

INGREDIENTS

400g good-quality dark chocolate for cooking, broken into pieces

80g unsalted butter, chopped

¼ cup golden syrup

250g pack UNIBIC Sponge Finger (10 Sponge Fingers required)

¼ cup roughly chopped walnuts

10 dried apricots, roughly chopped

¼ cup raisins

200g good-quality milk chocolate for cooking, broken into pieces

¼ cup shredded coconut (optional)

27cm x 17.5cm Slice Tin



*Serving Suggestion

COOKING INSTRUCTIONS

Grease and line a 27cm x 17.5cm slice tin with baking paper.

Place dark chocolate, butter and golden syrup in a saucepan and melt over a low heat, stirring often, until smooth.

Chop 10 sponge fingers into small pieces, approximately 8 pieces per finger and combine in a large mixing bowl with walnuts, apricots and raisins.

Pour dark chocolate into mixing bowl with dry ingredients and stir to combine.

Spoon mix into prepared slice tin and gently smooth over. Refrigerate until set.

Place milk chocolate in a saucepan and melt over a low heat, stirring often, until smooth.

Pour melted milk chocolate over the slice and sprinkle with shredded coconut. Refrigerate until firm.

Remove from tin and cut into 20 pieces. Store in an airtight container in refrigerator until required.

Serving suggestion: decorate with shredded coconut.