

CHUNKY CHOCOLATE SQUARES

GROUP	INDIVIDUAL	BISCUITS
170g	85g	Butter or Margarine
125ml	63ml	Sugar (Either white or castor)
7.5ml	3.75ml	Cocoa powder
2.5ml	1.25ml	Baking soda
pinch	pinch	Salt
250ml	125ml	Flour
250ml	125ml	Rolled oats
250ml	125ml	Coconut

ICING

500ml	250ml	Icing sugar
15ml	7.5ml	Cocoa powder
2.5ml	1.25ml	Vanilla Essence
60ml	30ml	Boiling water

BISCUIT BAKING

Cream butter and sugar, in other words: beat the butter with a wooden spoon until it is softish, then bit by bit add the sugar while you continue to beat. Once all the sugar is in you'll find that the mixture is lighter than when you started. You're looking for a light creamy yellow colour.

Now add the remainder of the ingredients, one at a time until they are all in. Mix the dough in between each ingredient, making sure that it is thoroughly combined.

Grease a square baking tray, about 20cm x 20cm. Or if you're doing individual batches than grease as many loaf tins as needed.

Tip the mixture into the baking tin, smooth it across the entire base of the tin. Press it down. Place the tins into a pre-heated oven at 180C or 360F. Remove from the oven after 20 – 30 minutes. It needs to be a light brown colour and feel crispy on the edges (slightly!) Leaving the biscuits, uncut in the tin allow them to cool for 5 minutes.

5 minutes before your biscuits come out of the oven, starting mixing the icing.

ICING MAKING

Sift the icing sugar and cocoa together into a medium sized bowl. It cannot be lumpy, so make sure it is well sifted. Add the boiling water, and then the vanilla essence. Once your biscuits have cooled in the tray for 5 minutes (NO LONGER), then pour the icing over them.

Now let this whole lot stand for 10 minutes (NO LONGER), and then cut them into 4cm x 4cm squares, remove from tin and allow them to cool on a wire cooling rack. Once they are thoroughly cool, the icing will set. They're great for taking on picnics for dessert!

It's really important to follow the times for cooling otherwise, you end up with a biscuit that will snap your dentures clean in half!



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