

Chocolate Weetbix Slice

Difficulty: easy

Ingredients:		Equipment:	
4 finely crushed weetbix 1/3 cup of cocoa powder 3 tablespoons of melted butter 1 cup of plain flour 1/3 cup of caster sugar 1/2 cup of coconut 1/3 cup of water	Icing 1 cup icing sugar 2 tablespoons cocoa 1 tablespoon of melted butter Little water	Bowl Slice tin Measuring Cups Measuring spoons Baking paper	

Heat oven to 180C

- Mix the crushed weetbix, cocoa and melted butter together in a bowl until well combined
- Add in the remaining dry ingredients and stir well
- Slowly add the water until all ingredients are well combined
- Press into a paper lined slice tin. Make sure you press it in quite firmly
- Bake in a moderate oven for 15 mins. The slice will be quite soft, but will harden slightly as it cools
- Allow to stand in the tin for 5 mins. While still hot, spread chocolate icing on top and sprinkle with 100 and 1000
- Allow to cool in the tin. Carefully lift slice out and slice into small squares

Icing

- 1 cup of icing with 2 tablespoons of cocoa powder. Mix in 1 tablespoon of melted butter
- Slowly add a small amount of water until you have a nice icing consistency

