



Haigh's Chocolate Cherry Slice

Preparation time: 30 minutes | **Cooking time:** 45 minutes | **Serves:** 16

Chocolate Shortbread

250g unsalted butter, diced
 ½ cup (110g) caster sugar
 2 cups (300g) plain flour, sifted
 ⅓ cup (65g) rice flour
 ½ cup (50g) cocoa, sifted
 50g Haigh's Dark Chocolate Pastilles, melted

Cherry Filling

260g sweetened dried cherries
 ½ cup cherry conserve (eg. Bonne Maman)
 395g tin condensed milk
 1 tablespoon cherry brandy (optional)
 3 cups desiccated coconut
 ½ teaspoon pink food colouring

Topping

150g Haigh's Dark chocolate Pastilles
 1 tablespoon vegetable oil



1. Preheat oven to 180°C (160°C fan-forced) and lightly grease a 20cm x 30cm slice pan and line with baking paper.
2. For the shortbread, use an electric stand mixer to beat butter and sugar together until pale and fluffy. Add the melted chocolate, mixing to combine, followed by the flours and cocoa, beating slowly until combined. Bring the mixture together as a dough. Place on a lightly floured surface and roll into a rectangle 20cm x 30cm. Place dough into prepared pan and chill in the refrigerator for 30 minutes.
3. Bake in preheated oven for 20 minutes or until top feels dry. Remove from oven and allow to cool.
4. For the cherry filling, place dried cherries and jam together in a food processor, pulsing until finely chopped. Place cherry mixture in a medium mixing bowl with condensed milk, cherry brandy, coconut and food colouring, stirring until well combined. Spoon onto cooked cooled shortbread base, spreading evenly and pressing down firmly with back of a wooden spoon. Place pan in preheated oven and bake for 25 minutes. Remove from oven and allow to cool completely.
5. For the topping, pour boiling water into a small saucepan off the heat, about a third full and sit a small bowl on top, making sure the bottom does not touch the water. Add chocolate pastilles, stirring occasionally until chocolate melts. Remove from heat and add oil, stirring to combine. Pour over cooled filling and place in refrigerator for 1 hour or until set.
6. Carefully remove the slice from the pan and using a hot knife cut slice into pieces.

For more recipes: visit haighschocolates.com.au/recipes

Purchase Haigh's chocolates instore and online

