



Haigh's Chocolate & Peppermint Slice

Preparation time: 15 mins | **Cooking time:** 20 mins | **Makes:** 24 | **Gluten Free**

Base

1 cup (150g) gluten free plain flour
2 tablespoons cocoa powder
1/2 cup (100g) ground almonds
1/2 cup (40g) desiccated coconut
1/2 cup (110g) raw sugar
2/3 cup (160g) unsalted butter, melted

Filling

1/4 cup (60ml) milk
40g butter
1/2 teaspoon peppermint essence
2 1/4 cups (360g) icing sugar

Topping

150g Haigh's Dark Chocolate Peppermint Pastilles
1 tablespoon canola oil



Preheat oven to 180°C (160°C fan-forced). Lightly grease a 20cm x 30cm slice tin and line with baking paper.

For the base, combine flour, cocoa, almonds, coconut and sugar together in a medium size mixing bowl, stirring until well combined. Add melted butter, stirring with a wooden spoon until mixture is well combined. Spoon mixture into prepared tin and press it down flat to create an even base. Bake in preheated oven for 15 minutes or until top begins to golden. Remove from oven and allow to cool.

For the filling, combine milk and butter together in a small saucepan and place over a low heat, until butter melts. Add essence, stirring to combine.

Place icing sugar in a medium mixing bowl, add milk mixture, stirring until smooth and well combined. Pour over cooled base and place in refrigerator for 1 hour to cool.

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.

Use a hot knife to cut slice into pieces.

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

Purchase Haigh's chocolates instore and online

