

## Chocolate Slice – Alternative

*(A great way to use up broken biscuits!)*

- 1 packet Girl Guide biscuits
- 125g (4oz) butter
- 1 cup icing sugar
- 3 tablespoons coconut
- 2 tablespoons cocoa
- 1 well beaten egg

Melt butter and add the icing sugar, coconut, cocoa and egg

To this mixture, add enough broken biscuits to make a 'thick mixture'.

Transfer to 28 x 18cm (11" x 7") slab tin

### Icing:

- 1 cup icing sugar
- Sufficient cocoa

When chocolate slice has been refrigerated and is set, ice with chocolate icing.

Cut into squares for serving.



## Caramel Slice

- 1 packet Girl Guide biscuits, crushed
- 3 tablespoons brown sugar
- 1 tablespoon golden syrup
- 3 tablespoons condensed milk
- 125g (1/4 lb) butter

Put the sugar, golden syrup, condensed milk and butter in a saucepan.

Bring to the boil and simmer for 10 minutes.

Pour over biscuits and mix through evenly.

Press into greased tin and then ice.



# Chocolate Rum Truffles

250g (8oz) Girl Guide biscuits  
185g (6oz) dark chocolate  
½ cup sour cream (or natural yoghurt)  
¼ cup rum  
¼ cup cocoa  
1 cup icing sugar  
125g (4 oz) finely chopped nuts  
185g (6oz) butter  
125g (4oz) dark chocolate – extra  
30g (1oz) copha  
1 cup coconut

Chop chocolate roughly, put into top of double saucepan. Stir over simmering water until melted.

Remove from heat, cool slightly, mix in our cream.  
Cover, refrigerate overnight.

Next day, shape chocolate mixture into balls about the size of a small grape, place on tray which has been covered with foil.

Crush biscuits, and combine with rum, sifted cocoa, sifted icing sugar and nuts in a bowl. Pour in melted butter, and mix well.

Mould about 1 tablespoon of crumb mixture around each chocolate ball. Refrigerate until set, about 2 hours.

Chop extra chocolate roughly, put chocolate and copha into top of double saucepan, stir over simmering water until melted. Remove from heat, cool.

Mix coconut with melted chocolate, place in a bowl, roll each ball in melted chocolate mixture, return to tray, refrigerate until truffles are set.

Makes about 25.

