

PREP: 25 min
COOK: 35 min
SERVES: 16

Chocolate Peppermint Slice

This is an old-school bakery classic, and with good reason! The three layers work so well together - crunchy biscuit, creamy filling and chocolate on top, what more could you want?

Ingredients

Base

140g butter, melted
1 cup (160g) brown sugar
1 egg, lightly beaten
1 tsp Queen Vanilla Bean Paste
1/2 cup (75g) plain flour

Peppermint Filling

2 cups (300g) icing sugar, sifted
50g copha
1/4 cup (60ml) thickened cream
1/2 tsp Queen Natural Peppermint Extract

Method - Base

STEP 1

Preheat oven to 180C (fan forced). Grease and line a 20x30cm pan.Combine all ingredients for crust, and mix well. Pour into prepared pan evenly and tap on bench top to release bubbles of air. Bake for 20-25 minutes, or until firm. Allow to cool.

Method - Filling

STEP 1

Place sugar, copha, cream and Peppermint Essence in a saucepan and heat on medium until melted and smooth. Remove from heat and pour over cooled crust, then refrigerate for 1 -2 hours.

Method - Topping

STEP 1

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Ingredients

Topping

1 cup (180g) dark chocolate

35g copha

Method - Topping

Melt together the dark chocolate and copha. Allow to cool slightly and then pour over filling. Allow to set for at least 4 hours.

STEP 2

Remove from refrigerator 15 minutes before cutting into 4cm squares.

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