

TASTE WITHOUT WASTE

Chocolate Sultana Slice

Makes one 18x28cm slab.

Ingredients

Slice

1/3 cup plus 1 tbsp unsalted butter, softened

1/3 cup brown sugar

2 large egg, lightly beaten

1 cup plain flour

2 tbsp cocoa powder

3/4 cup sultanas

Chocolate Icing

2/3 cup icing sugar

1/4 cup cocoa powder

2 tsp butter

2 tbsp hot water

Method

Slice

Preheat the oven to 180C. Grease and line a baking pan with baking paper.

Place the butter in a large bowl and beat until creamy. Add the sugar and beat until very light and fluffy. Gradually add the eggs, beating well after each addition.

In a separate bowl sift together the flour and cocoa powder.

Add the dry ingredients to the wet and gently stir until well combined. Stir through the sultanas.

Spoon into the prepared baking pan, ensuring the top is even, and bake for 20 to 25 minutes or until the top is firm and a skewer comes out clean when inserted.

Cool in the pan for 10 minutes before removing the slice and leaving it to cool completely on a wire rack.

Once completely cool, transfer the slice to a board and pour the prepared chocolate icing over the slice, tapping the board gently on your work bench to ensure that the icing is evenly distributed.

Leave the icing to set completely and then use a large sharp knife to cut the slice into rectangles or squares to the size of your liking. Will keep in an airtight container for 3 days. Can be frozen for up to 2 months.

Chocolate Icing

Place the butter in a medium sized bowl and pour over the boiling water. Whisk until the butter is almost completely melted.

Sift together the icing sugar and cocoa powder and then add to the butter mixture. Whisk until the icing is smooth.

Source: A Taste Without Waste original.

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