

eats.

Chocolate Crunch

Makes 12

COOKING
SCHOOL
Master
Chef



Ingredients

- 250g melted butter/margarine
- 250g Granulated Sugar
- 250g Self raising flour
- 250g Plain Flour
- 20g cocoa powder
- 1 egg beaten

Please turn over...



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Cooking Instructions

1. In a large capacity bowl mix the flour, sugar and cocoa powder
2. Add the melted butter and beaten egg to the dry ingredients, mix well
3. Press the mixture evenly into lightly greased tins and brush the tops with water and sprinkle with some additional sugar
4. Oven bake at 150°C / 300°F / Gas 2 for at least 30 minutes or longer if a crunchier product is desired.
5. Leave to cool slightly, cut into portions whilst still warm