



## Fudgy Chocolate Slice

### Slice

200g unsalted butter chopped into pieces

½ cup cocoa

2 cups brown sugar (I use dark brown sugar)

¼ tsp salt

1 tsp vanilla extract

1 cup of plain flour

2 eggs at room temperature

½ cup roughly chopped slivered almonds

(or any other nuts you like... or make it *really* indulgent and choose chocolate chips!)

### Icing

125g unsalted butter at room temperature

½ cup cocoa

1 cup of icing sugar

A little milk to bring the icing to your preferred consistency

1. Line a 30 x 18cm slice pan with baking paper and pre-heat oven to 180 degrees Celsius
2. In a large saucepan on LOW heat, melt the butter and cocoa together (*do not* bring to the boil!)
3. Add salt, vanilla and brown sugar and stir ingredients together
4. Take the pan off the heat and sift in flour. Stir until well combined.
5. Add the eggs and beat mixture together (just with your spatula or spoon is fine – no need for mixers). The mixture should turn glossy.
6. Stir through the nuts and pour into the prepared slice pan. Bake for 20 – 25 minutes. You do not want your skewer to come out completely clean – this is a sign the slice is too dry. You want a fudgy centre.
7. Allow slice to cool completely – meanwhile, make the icing!
8. In a small mixing bowl, beat the butter with electric beaters until it is pale and creamy.
9. Add the sugar and cocoa and a small splash of milk (1 tbsp?). Continue beating to bring the ingredients together to make a buttercream. Add more milk as you go IF you need it. The icing should be firm, but spreadable.
10. Ice your slice with the buttercream and enjoy the indulgence!