

FML

Food's my life!

FG Rolo Slice

(Fudgy and gooey... what did you think it stands for?) 😊

150g chopped unsalted butter
180g dark chocolate
1 ½ cups self raising flour
1/2 cup dark brown sugar, firmly packed
½ cup desiccated coconut
¼ cup cocoa powder
395g tin of condensed milk
1 slab *Rolo* chocolate broken into individual pieces

1. Pre-heat oven to 180 degree Celsius and line a 23x18cm rectangular tin with baking paper
2. In a small saucepan, over low heat, melt the butter and chocolate together
3. In a large bowl, sift in flour and cocoa. Then add sugar and coconut. Use a whisk to incorporate ingredients and break down any lumps of sugar
4. Add condensed milk and chocolate mixture to the dry ingredient and mix until well combined
5. Spread the mixture evenly into prepared tin, and arrange the pieces of Rolo on top – pushing each piece down into the batter.
6. Bake for 25 minutes.