



Food Explorer

Chocolate crunch

Makes 12 pieces, preparation and cooking time 30 minutes.

Ingredient	Quantity
Plain flour	170g
Wholemeal Flour	52g
Cocoa	28g
Margarine	170g
Sugar	105g
Eggs	1
Vanilla Essence	1tsp
Orange - Zest & Juice	1

Recipe

1. Heat the oven to 180°C/Gas mark 4
2. Reserve a tablespoon of sugar then cream the remaining sugar, margarine, and egg until light and fluffy.
3. Mix the cocoa powder with a small amount of boiling water to make a smooth paste.
4. Beat the cocoa paste and orange juice into the margarine mixture.
5. Mix in the flour and vanilla essence.
6. Portion into a lightly greased baking tin and spread the mixture out, sprinkle over the reserved sugar.
7. Bake for approximately 15-20 minutes until cooked through and sugar is crisp.

ALLERGEN INFORMATION

Please check ingredients used for allergen information.

