

Hedgehog Slice

Get the kids in the kitchen to make this easy hedgehog slice. Packed with dark chocolate, creamy butter and biscuit crumbs, this simple slice always goes down a treat.

What you need

- Slice or Lamington tin
- Baking paper
- 250g plain biscuits
- ½ cup desiccated coconut
- 2 Tbsp. cocoa
- 150g dark chocolate (chopped)
- 100g unsalted butter (chopped)
- 295g condensed milk

Topping

- 200g dark chocolate (chopped)
- 50g unsalted Butter (chopped)



Directions

1. Line the base and sides of a slice or lamington tin with baking paper and set aside.
2. In a small saucepan, heat 150g dark chocolate, butter and condensed milk over a low heat for five minutes or until the mixture has melted. Set aside for a few minutes to cool.
3. Meanwhile, place the biscuits into a Ziplock bag, and push out all the air before sealing. Use the end of a rolling pin to carefully crush the biscuits, or get the kids to break them up using their hands! Place the broken biscuits in a large bowl and add the coconut and cocoa.
4. Pour the melted chocolate mixture into the dry ingredients and mix well until everything has combined.
5. Press firmly into the prepared tin with the back of a wooden spoon, and refrigerate for 30 minutes or until firm.
6. To make the chocolate topping, place the butter and 200g chocolate in a heatproof bowl over a saucepan of simmering water. Stir regularly for 5-8 minutes or until the chocolate and butter have melted and combined.
7. Pour the chocolate mixture over the hedgehog, and transfer into the fridge for one hour or until completely set.
8. Cut the hedgehog into squares and serve.