

No-Bake Mint Choc Wedges

Base:

250 g Plain Sweet Biscuits, crushed
1 cup desiccated Coconut
2 tablespoons Cocoa
½ cup Condensed Full Cream Sweetened Milk
125g Butter or Margarine, melted

Filling:

1½ cup sifted Icing Sugar
30 g (1½ tablespoons) Butter or Margarine, melted
1 teaspoon Peppermint Essence
1 tablespoon Carnation Evaporated Milk

Topping:

90g Cooking Chocolate
30g Copha

Method:

Base: Combine all ingredients, mix thoroughly. Press firmly into greased 20cm square or round cake pan. Chill.

Filling: Combine all ingredients, beating well. Spread over base.

Topping: Melt chocolate and copha over low heat, stirring occasionally. Cool slightly. Pour over filling. Chill until firm. Cut into fingers or wedges.