

Choc Ripple Coconut Slice

The Ingredients

- 250g Arnott's Choc Ripple Biscuits
- 100g butter, melted
- 200g shredded coconut
- 395g can condensed milk
- 1 egg, whisked
- 200g dark chocolate

Method

1. Preheat oven to 180°C. Grease a 18cm x 18cm square cake tin and line base and sides with baking paper, extending paper 2cm above edge of pan
2. Place biscuits in bowl of the food processor and process to a fine crumb, add melted butter and pulse until combined
3. Press biscuit mixture into base of prepared tin and refrigerate whilst preparing the filling
4. In a medium bowl combine coconut, condensed milk and egg. Mix well. Pour mixture over choc ripple base
5. Bake for 25 minutes. Allow to cool
6. Place chocolate in microwave safe bowl and heat on medium for 30 sec bursts until chocolate is melted. Pour over coconut layer. Chill before cutting into slices