




Hedgehog cake

3:15 Prep • 0:05 Cook • Makes 18 • Capable cooks


 ON SPECIAL


This quick and easy no-bake treat is a chocolate classic.

<p>YOUR LOCAL PRICING</p> <p>Looks like your closest store is Coles Margaret River 6285 Change location</p> 	<div style="display: flex; justify-content: space-around;"> <div data-bbox="495 714 820 955">  <p>Walnuts Loose approx. 100g \$28.00 per 1kg</p> </div> <div data-bbox="917 693 1242 997"> <p>WAS \$7 SAVE \$1.40</p>  <p>Chef's Choice Unsalted Cultured Butter 500g \$1.12 per 100g Special available from 05/02/20 to 11/02/20</p> </div> </div>
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Prices available at displayed Coles store, may not be available at other stores or coles.com.au. Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

Prices accurate as at: 07/02/2020

INGREDIENTS

- 200g Arnott's Marie Biscuits
- 200g walnuts, coarsely chopped
- 125g butter 
- 215g (1 cup) caster sugar
- 1 egg, lightly whisked
- 1 tablespoon cocoa powder
- 1 teaspoon vanilla extract

CHOCOLATE ICING

- 300g (2 cups) pure icing sugar, sifted
- 50g (1/2 cup) cocoa powder
- 60ml (1/4 cup) hot water

METHOD

- Step 1** Line a 16 x 26cm (base measurement) slice pan with baking paper, allowing the 2 long sides to overhang. Place the biscuits in a large sealable plastic bag. Use a rolling pin to pound until well crushed (about 1cm pieces). Transfer to a bowl. Stir in the walnuts.
- Step 2** Heat the butter and sugar in a saucepan over a low heat, stirring for 5 minutes or until the mixture is well combined and smooth. Remove from the heat. Stir in the egg until well combined, then stir in the cocoa and vanilla.
- Step 3** Pour the chocolate mixture over the biscuit mixture and stir until well combined. Spoon into the lined pan. Use the back of a spoon to press firmly into the pan. Place in the fridge for 2 hours or until firm.
- Step 4** To make the icing, stir the icing sugar, cocoa and hot water in a small saucepan over low heat until melted. Cook, stirring constantly for 2 minutes or until glossy. Quickly pour over the slice to cover. Place in the fridge for 1 hour to set. Cut slice into squares or rectangles.

