

Hedgehog slice

This homemade hedgehog slice is a delicious alternative to the shop-bought variety. Full of crunch from the biscuits, nuts and coconut, this slice makes for a chocolate-y treat everyone will love!



Ingredients:

- 250g packet Scotch Finger biscuits
- 1 cup chopped pecans (or walnuts or almonds)
- 1 cup sultanas (optional)
- 125g butter
- 125g caster sugar
- 2 tablespoons cocoa
- 2 tablespoons coconut
- 1 teaspoon vanilla
- 1 egg, lightly beaten

Icing:

- 2 cups icing sugar
- 2 tablespoons cocoa
- 2-3 tablespoons water

Directions:

1. Grease a slice tin with butter (I only have a 31 cm x 22cm tin and just used half of it; use a smaller tin if you have it).
2. Crush biscuits (by hand or in a food processor), leaving some lumps.
3. Add nuts, sultanas (if using), cocoa and coconut.
4. In a small saucepan, melt butter, then stir in sugar, and vanilla.
5. Stir through biscuit mixture and then stir in egg.
6. Press into tin with the back of a spoon.
7. Put a bit of cold water on your fingers to press down the top so it is smooth.
8. To make icing, combine icing sugar and cocoa in a bowl and stir in enough water to form a spreadable paste.
9. Spread icing over slice and refrigerate overnight (this makes slicing much easier).
10. Cut into squares.

Recipe courtesy of Melissa Hughes for **Kidspot**