Chocolate Shorties recipe

Ingredients & Quantities

2 1/2 oz butter

2 1/2 oz lard

2 oz caster sugar

6 oz plain flour

1oz cocoa (or drinking choc.)

1 1/2 oz crushed digestive biscuits

Icing

3 oz icing sugar 1 desert spoonful cocoa (or drinking choc.) Water as required

Method

Grease swiss roll tin. Cream butter and lard together then stir in sugar. Sift flour and cocoa together and gradually add to the mixture with the biscuit crumbs. Put mixture in baking tin and spread evenly. Bake at 350F, 180C for 25 minutes. Whilst still hot cut into squares, then triangles. Leave in tin to cool. Mix icing ingredients together and spread on triangles. This can be easily prepared in a food processor.