

CHOCOLATE CRUNCH

Prep time: 5mins – Cooking time: 30mins

Ingredients & Quantities (makes 1 tray – 24 slices)

- Plain Flour 425g
- Self Raising Flour 425g
- Sugar 375g
- Margarine (melted) 425g
- Eggs (beaten) 2
- Cocoa 40g
- Vanilla Essence Drops 0.5tsp (I would recommend either a vanilla pod or a few drops of a proper vanilla extract)

1 tray is 26cm x 38cm x 2.5cm to yield 24 portions.

Method

1. In a large capacity bowl and using the paddle attachment, mix the flour, sugar and cocoa.
2. Add the melted margarine and vanilla essence to the dry ingredients and beat in the eggs.
3. Press the mixture, evenly into lightly greased tins.
4. Brush the tops with water and sprinkle with some additional sugar.
5. Oven bake at 150°C/300°F/Gas 2 for at least 30 minutes.
6. If you require a 'crunchier' crunch then cook for longer as

Chocolate Crunch Recipe

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required. The finished result is of personal preference.

Notes:

Vanilla Crunch - use the same recipe and method as chocolate crunch, but omit the cocoa powder.

