

Dark Mint Chocolate Tray Bake

Ingredients:

- 2 packets of dark chocolate digestives, crushed to a rubble
- 200g butter, melted
- 1kg of icing sugar
- Water from a recently boiled kettle
- 4 capfuls of peppermint essence
- 400g cooking chocolate
- 2 knobs butter

Method:

1. Line the bottom of 2 standard brownie tins (approx. 30cm) with baking paper.
2. Mix the melted butter into the biscuit rubble.
3. Add 2 capfuls of peppermint essence.
4. Press half the mixture into each tin and even out with the back of a metal spoon.
5. Put in the fridge to cool.
6. Place the icing sugar into a large bowl and slowly add water until you have a very thick paste.
7. Add 2 capfuls of peppermint essence and mix well. The mixture should be just spreadable.
8. Spread all over the biscuit base and return to the fridge to harden.
9. Melt the chocolate and 2 knobs of butter in a bain-marie. When chocolate is fully melted, set aside until it is cooler but still runny.
10. Pour the melted chocolate over the mint paste and allow to set. Cut into small squares.