

## No Bake Chocolate Christmas Slice

Prep: 30 min

Cook: 3 hours

Serves: 20 slices

Ingredients:

- 250 grams Marie Biscuits or a similar plain biscuit
- 50 grams butter melted
- ½ cup desiccated coconut 45 grams
- 2 tablespoon cocoa
- 390 gram tin of sweetened condensed milk

To Decorate

- 1 tablespoon coconut oil
- 360 grams white chocolate two blocks
- 100s and 1000s
- 145 gram pack of Christmas M&M's

Method:

1. Line an 18 x 28cm slice tin with baking paper and set aside until needed.
2. Finely crush the Marie Biscuits, you can do this using the pulse function of a food processor or place them into a bag and using a rolling pin to crush. Transfer to a large bowl.
3. Add the cocoa and desiccated coconut and stir to combine.
4. Add the melted butter and sweetened condensed milk and mix until combined.
5. Transfer the chocolate slice mixture to your prepared slice tin.
6. Break the white chocolate into pieces and place it along with the coconut oil into a microwave safe bowl and cook for 30 seconds spurts until it's just melted.
7. Carefully pour the melted chocolate over your chocolate slice and then decorate with the M&M's and sprinkles.
8. Place the slice into the fridge for a minimum of 3 hours to firm before cutting into pieces.

Enjoy!! 😊