

Australian chocolate slice

Ingredients

cake:

1 cup all-purpose flour

$\frac{2}{3}$ cup shredded coconut

$\frac{1}{2}$ cup brown sugar

2 Tbsp. cocoa powder

1 egg

$\frac{1}{2}$ cup + 2 Tbsp. unsalted butter,
melted

1 tsp. vanilla

frosting:

1 cup powdered sugar

2 Tbsp. cocoa powder

1 Tbsp. butter, softened

1 Tbsp. hot water

Instructions

1. Preheat oven to 320°F and line a 11 x 12 in. baking sheet with parchment paper.
2. Mix together flour, coconut, brown sugar and cocoa powder in a bowl.
3. Melt butter in the microwave.
4. In a large bowl, lightly beat the egg before adding melted butter and vanilla.
5. Gently add in the dry ingredients and mix until fully combined.
6. Put mixture into prepared dish, gently pressing down until it is even. Bake 20 - 25 minutes.
7. While the slice is baking, prepare the frosting by first sifting the powdered sugar and cocoa powder into a bowl. Add the melted butter and hot water to the bowl and mix until combined.
8. Once the slice is ready, pour the frosting on top while it is still hot. Be sure to spread the frosting so that it is evenly covering the slice all the way to the edges. Sprinkle more shredded coconut on top while the frosting is still wet. Let cool until frosting sets.
9. Cut into slices and enjoy!



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