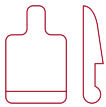




Triple Chocolate Cookie Slice



PREPARATION TIME: 20
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 24

Ingredients

125g butter, softened
3/4 cup brown sugar
1/4 cup castor sugar
2 teaspoons vanilla
1 egg, lightly beaten
1 cup plain flour
1/3 cup self-raising flour
1 1/2 tablespoons custard powder
2 teaspoons [Gewurzhaus Chocolate Spice](#)
(see note)
1/4 cup roasted and chopped walnuts or pecans
120g milk chocolate, chopped
120g dark chocolate, chopped
120g white chocolate, chopped

Note: Gewurzhaus Chocolate Spice can be purchased online or in-store for more information please visit <https://gewurzhaus.com.au/product/chocolate-spice-52g-m/>

Notes

Method

Preheat the oven CircoTherm®, 170 °C.

Combine the butter, sugars and vanilla in a bowl and beat with an electric mixer until light and fluffy, add the egg and mix well. Fold through the sifted dry ingredients and walnuts until combined. Stir through half the chocolate chunks then press the mixture into greased and lined 18 x 28cm slice pan. Scatter over the remaining chocolate and press in lightly.

Bake for 25-30 minutes, until cooked and golden. Cool in the pan on a rack before slicing. Store in an airtight container.