

TRIPLE-DECKER FUDGE SLICE

Preparation time: 25 minutes + chilling
Total cooking time: 50 minutes
Makes 20 pieces



1/2 cup (60 g/2 oz) plain flour
2 tablespoons cocoa powder
2 tablespoons caster sugar
60 g (2 oz) butter, melted
1 tablespoon milk
1/2 teaspoon vanilla essence

Vanilla topping

250 g (8 oz) cream cheese, cubed
1/3 cup (90 g/3 oz) caster sugar
1 egg
1 teaspoon vanilla essence

Chocolate topping

125 g (4 oz) milk chocolate, chopped
125 g (4 oz) butter, chopped
2 eggs, lightly beaten
1/2 cup (125 g/4 oz) caster sugar
1/4 cup (30 g/1 oz) plain flour
icing sugar, for dusting

1 Line a lightly greased 18 x 28 cm (7 x 11 inch) shallow tin with non-stick baking paper, overhanging two sides.

2 Sift the flour, cocoa and sugar into a bowl. Add the butter, milk and vanilla and mix well to form a dough. Gently knead on a well floured surface for 1 minute, adding more flour if sticky. Press into the tin and refrigerate for 20 minutes. Preheat the oven to moderately hot 190°C (375°F/Gas 5).

3 Cover the pastry with baking paper, fill with baking beads or rice and bake for 10–15 minutes. Remove the paper and rice and reduce the heat to moderate 180°C (350°F/Gas 4). Bake



for 5–10 minutes, then leave to cool.

4 To make the vanilla topping, beat the cream cheese until smooth. Gradually beat in the sugar, then the egg and vanilla essence. Beat well, pour over the base and refrigerate.

5 To make the chocolate topping, melt the chocolate and butter in a small pan, stirring over very low heat until smooth. Mix together the eggs and sugar. Stir in the melted chocolate mixture and flour until just combined.

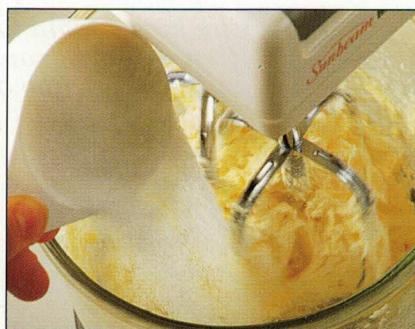
6 Pour the chocolate topping over the cold vanilla topping and smooth with a spoon. Reduce the oven to 160°C (315°F/Gas 2–3) and bake for 35–40 minutes, or until just set. Leave to cool completely, then refrigerate for 2 hours, or until firm. Dust with icing sugar before cutting.

NUTRITION PER PIECE

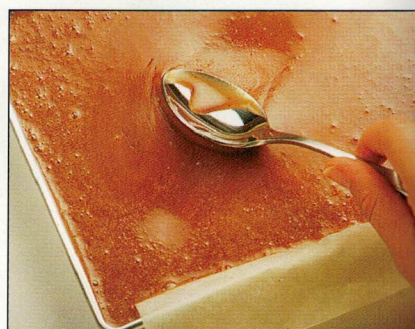
Protein 2 g; Fat 7.5 g; Carbohydrate 10 g;
Dietary Fibre 0 g; Cholesterol 40 mg;
510 kJ (120 cal)



Press the mixture in an even layer in the lined tin.



Gradually add the sugar to the cream cheese, beating well.



Smooth the chocolate topping with the back of a spoon.