

Anne Ford's Churchill Squares

Sam (Simon's wife) has many happy memories of her mother making this for picnics and family gatherings.

FILLING:

1 cup desiccated coconut
2 Tbsp sugar
¾ cup milk

BASE:

100g butter
½ cup sugar
1 large egg
1½ cups standard (plain) flour
2 Tbsp cocoa
1 tsp baking powder

CHOCOLATE ICING:

1 Tbsp cocoa
2 Tbsp boiling water
2 tsp butter
1 cup icing sugar

Heat oven to 180°C (170°C fanbake), with the rack just below the middle. Line the sides and bottom of a pan about 18x28cm (see page 94) with baking paper.

For filling, put the coconut, sugar and milk in a non-stick pan. Heat until sugar dissolves and the milk is soaked up. Take off heat and cool in pan.

For base, beat the softened butter, sugar and egg in a bowl (or use a food processor). Sift in flour, cocoa and baking powder, and mix well. Divide dough in half. Put the baking paper pan-liner on the bench for a size guide, and roll out half the dough on it. Put paper and dough back in pan. Roll remaining dough out on another piece of baking paper the same size.

Spread cool filling evenly on the dough in the pan. Carefully flip remaining dough on top, and lift off baking paper. Pat to neaten edges.

Bake for 20–30 minutes until centre feels firm. Cool on a rack. Ice when cold. Cut into squares of desired size (see page 94), using a sharp serrated knife dipped in hot water.

For icing, pour boiling water on cocoa in a small bowl. Beat in softened butter and icing sugar with a knife. Spread on slice.

SERVE with tea, coffee or milk, or pack in lunches. Store in a closed container in a cool place up to a week.