

Girl Guide Recipes

Continental Fudge

Ingredients

- 125g butter
- ½ cup sugar
- 1 Tbsp cocoa
- 1 egg, beaten
- 1 250g pkt Guide biscuits, crushed
- ¼ cup chopped walnuts
- 1 tsp vanilla essence

Method

Melt butter, sugar and cocoa. Remove from heat and add beaten egg and crushed biscuits, then all other ingredients. Press into sponge roll tin, chill then cover with filling.

Filling:

- 125g butter (soften, but don't melt)
- 1 tbsp hot water
- 2 cups icing sugar
- 1 tbsp custard powder

Mix all together thoroughly and spread on top of first mixture. Chill again. Ice with chocolate icing and slice into fingers.