Chocolate Peppermint Slice Xylitol Recipe

Ingredients:

Base

1 ½ cups Self Raising Flour ½ cup Naturally Sweet Xylitol
1 cup Coconut
175 G Nutlex or margarine of choice

Filling

1 cup Naturally Sweet Xylitol Icing sugar 35 gr Copha
3 deserts spoons milk of choice
½ teaspoon Peppermint essence

Topping

200 gr sugar free chocolate (I used the one available at Coles) 35 gr Copha

Method:

Preheat oven to moderate and line a 28 x 18 slab tin with baking paper Combine dry ingredients for the base Melt butter and pour onto the dry ingredients Cook in oven till cooked about 20 minutes

Filling

Melt Copha add Peppermint essence and icing sugar. Add the milk to make a spreadable consistency

Topping

Melt the chocolate and copha in a saucepan over a gentle heat. This will freeze well.

To Finish

Remove and whilst still slightly warm spread over the filling when set pour over the topping. When the chocolate has set cut into squares

From Sue L, Surfers Paradise, QLD