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Posted on 26 May 2014  
*by Sunjata Menon*

## Chocolate cookies

## Ingredients

1 packet glucose biscuits  
1 tbsp cocoa powder  
1 tbsp walnuts, crushed  
1/2 tin condensed milk  
1 tsp cornflour  
1 tbsp butter, softened  
4-5 drops vanilla essence  
1/2 cup milk  
1/2 cup coconut fine white flakes

## Preparation

- 1 Put glucose biscuits in a plastic bag, crushed coarsely with rolling pin. Make a paste of cornflour, cocoa and half the milk.
- 2 Heat remaining milk to a boil, pour into cocoa paste, mix till well blended. Empty condensed milk, butter, essence into a large bowl. Beat till light and blended.
- 3 Add cocoa milk mixture, mix again. Add crushed biscuits and walnuts, mix well.
- 4 On a clean dusted surface, press out mixture into a square.
- 5 Mark out square piece with a knife. Allow to cool completely. Cut pieces fully.
- 6 Place in a tray on grease-proof paper and chill till well set.
- 7 Serve chilled. Store in refrigerator till required.

## Cooks Note

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