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Coffee Slice

Ingredients

Biscuit base:

250 grams Digestive biscuits

125 grams soft butter

Tiniest tin of condensed milk

Middle layer Coffee cream:

1 and a half cups of Icing sugar

125 grams of soft butter

1 tsp. of coffee powder mixed with about 2 tbsps. of water (just to dissolve the coffee granules)

Topping:

2 tbsps. butter

Semi sweet Hershey chocolate chips

Preparation

- 1 **Biscuit base:**
- 2 Mix all together and press down into a tray, then place in fridge.
- 3 **Mix all the Middle layer coffee cream:**
- 4 Mix the butter and icing sugar, add coffee by the teaspoon till you get the flavor you want. Layer the mixture on top of the biscuit base and chuck it back into the fridge.
- 5 Heat the butter for about 30 seconds in the microwave and slowly add about a handful or more of chocolate chips depending on how thick you want your topping to be. Slather on top of the coffee cream and again back in the fridge :)
- 6 30 minutes later! Sheer coffee bliss!

Cooks Note
