

Equipment

- Rolling pin
- Microwave or stove-top
- Oven

Ingredients

- 12 Weet-Bix finely crushed (approximately 220g)
- 25 g (¼ cup) cocoa powder sifted
- 150 g (¾ cup) brown sugar
- 200 g butter melted
- 45 g (½ cup) desiccated coconut
- 1 egg room temperature, lightly beaten
- 250 g milk chocolate melted
- 2 tbs coconut oil (optional)
- 120 g packet Chocolate Freckles

Instructions

Conventional Method

1. Preheat oven to 160 degrees Celsius (fan forced).
2. Grease and line a 20cm x 20cm square cake tin with baking paper and set aside.
3. Combine the finely crushed Weet-Bix, cocoa powder, brown sugar, melted butter, coconut and egg in a bowl. Mix well.
4. Press mixture firmly into the prepared cake tin.
5. Bake for 15 to 20 minutes or until firm to the touch.
6. Allow to cool.
7. Melt the chocolate and coconut oil (optional) and spread over the top of the slice.
8. Working quickly, place the chocolate Freckles in lines.
9. Allow to set in the fridge for 2 hours, then remove from fridge for 30 minutes before slicing.

Notes

RECIPE NOTES & TIPS

- Press the base very firmly into the tin—loosely packed slice = crumbly squares.
- A fresh box of Weet-Bix keeps the texture light and chewy.
- Add coconut oil (or mild veg oil) to melted chocolate for café-style clean cuts.
- Slice with a serrated knife wiped in hot water between cuts.
- Storage: Airtight container in the fridge up to 1 week.
- Freezing: Wrap individual squares; freeze up to 1 month. Thaw in lunchboxes—too easy!

Nutrition

Calories: 298kcal | Carbohydrates: 26g | Protein: 2g | Fat: 23g | Saturated Fat: 16g | Cholesterol: 37mg | Sodium: 107mg | Potassium: 173mg | Fiber: 4g | Sugar: 20g | Vitamin A: 345IU | Vitamin C: 0.1mg | Calcium: 24mg | Iron: 1.6mg