

# SA STYLE CRUNCHIES WITH A TWIST

Makes 45

Hands-on time: 15 minutes

Hands-off time: 45 minutes

## INGREDIENTS

½ cup (68g) cake flour

3 tbsp NESTLÉ Cocoa Powder

2 cups (312g) oats

1 cup (70g) desiccated coconut

¾ cup (150g) light brown sugar

⅔ cup (160g) margarine

1½ tbsp honey

1 tsp bicarbonate of soda

## METHOD

1. Preheat the oven to 170°C and line a large, 23x23cm baking dish with baking paper that is slightly hanging over the sides of the dish.
2. In a large mixing bowl, add in the cake flour, NESTLÉ Cocoa Powder, oats, desiccated coconut and sugar and mix until well combined.
3. Melt the margarine and honey together in the microwave for about 30 seconds. Stir until combined and add in the bicarbonate of soda.
4. Pour the melted margarine mixture over the oat mixture and using a spatula, mix until well combined.
5. Turn the chocolate crunchie mixture out into the baking dish and spread it evenly across the dish until it is about 2cm thick.
6. Bake the chocolate crunchies for 20-25 minutes or until they are slightly darker in colour. Allow them to cool for about 5 minutes before lifting the crunchies out of the baking dish and placing them on a cutting board, using the baking paper to assist.  
*\*Chef's Tip: The crunchies will harden and get crispy as they set!*
7. Slice the crunchies into 45 evenly sized squares and pack them onto a cooling rack to cool completely, about 20 minutes.
8. Arrange the chocolate crunchies on a plate, serve and ENJOY! *\*Chef's Tip: These crunchies make the perfect gift! Wrap them in wax paper and pack into a jar!*