1. CHOCOLATE FUDGE

INGREDIENTS:

GAS OVEN: 190°c

4 oz butter

1-cup brown sugar

1 egg

2 tablespoons cocoa

1 cup SR Flour

½ cup coconut

Vanilla essence

ICING:

1 cup icing sugar

2 tablespoons cocoa

½ teaspoon vanilla

1 tablespoon boiling water

Few drops peppermint essence

Method:

Melt butter,
add sugar and egg.
Add vanilla and cocoa,
 then flour and Coconut.
Spread in shallow greased tin.
Mod oven 20-25 mins.
Ice while hot. When set cut into squares