

Less than 15 minutes

Makes 76 squares

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Ingredients:

- 1 cup (250g) butter
- 500g icing sugar
- ½ cup (60g) cocoa powder
- 2 eggs
- 2 packets (200g each) Marie biscuits, crushed
- 1 cup (250ml) malt balls (like Whispers)
- ½ cup (125ml) desiccated coconut

Method

1. Melt butter in a microwave-safe bowl for 1½ minutes at 100% power.
2. Sift in icing sugar and cocoa powder and mix well.
3. Stir in eggs.
4. Microwave uncovered for 2 minutes at 100% power.
5. Stir in Marie biscuits, malt balls and desiccated coconut.
6. Scrape into a 35cm x 25cm x 2cm tray lined with baking paper, and set aside to cool and harden, about an hour.
7. Cut shapes using a round cookie cutter or slice into squares.
8. Serve.

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