



SPEEDY APPLE SLICE AND CHOCOLATE SHOTS

BY JO SEAGAR

SPEEDY APPLE SLICE

SERVES:

Makes 20 pieces

INGREDIENTS:

2 cups self-raising flour

1 cup sugar

1 teaspoon mixed spice

125g butter, melted

2 eggs

3 apples, cored & diced into pea sized pieces

SERVING:

icing sugar for dusting

your choice of whipped cream, yoghurt, custard or ice cream.

METHOD:

Preheat the oven to 180°C. Line a 20 x 30 cm slice tin with baking paper.

In a large bowl, mix all the ingredients together. Start by sifting the flour then mixing in the sugar, mixed spice, melted butter, eggs and chopped apple.

Fold mixture until combined and spread into the prepared tin.

Bake for 30 – 35 minutes. Remove from the oven when the slice is golden brown and springs back when touched.

When cooled dust with icing sugar and serve with your choice of whipped cream, yoghurt, custard or ice cream.

CHOCOLATE SHOTS

**SERVES:**

16 shot glasses

INGREDIENTS:

300ml cream

3 egg yolks

1 tsp. orange zest

3 tablespoons liqueur e.g. Cointreau or Kahlua or orange juice if you want to avoid alcohol.

250 g dark high quality & high cocoa solids chocolate, chopped (or 1 x 250 g packet of Nestle chocolate bits)

Whipped cream & chopped chocolate to garnish

METHOD:

Heat cream until just about to boil. Throw everything in a blender – egg yolks, orange zest, liqueur, chocolate and pour the hot cream over the top.

Run the blender until the chocolate has melted, all the ingredients have combined and the racket stops.

Pour into liqueur glasses and chill at least 6 hours. Preferably overnight.

Can be served in small demitasse or espresso coffee cups.

Top with a dollop of whipped cream and some chopped chocolate.

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