

MICROWAVE CHOCOLATE FUDGE SQUARES



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250 g butter or margarine

1 Pkt (500 g) icing sugar

40 g (100 ml) cocoa

2 eggs

2 pkts Marie or Tennis biscuits

Microwave the butter or margarine, uncovered, for about 1 $\frac{1}{2}$ minutes in a deep dish, on 100% power or until melted.

Sift together the icing sugar and cocoa and stir into the melted butter.

Beat the eggs and stir them in.

Microwave the mixture, uncovered, for about 2 minutes on 100% power.

Break up the biscuits and mix the fragments into the chocolate mixture.

Transfer to a 20 x 20 cm dish and allow to cool.

Place in fridge to harden and then cut into squares.

Photo: Melissa Ann Vermeulen