



## MINT SQUARES

### Ingredients

#### Base crumble

50g SR flour

50g coconut

50g margarine

25g sugar

1 x 15ml sp cocoa

#### Icing

125g icing sugar (sifted)

2 x 10ml sp cold water

2 drops peppermint essence

1 drop green colouring

#### Topping

Chocolate vermicelli

### Method

1. Cream margarine and sugar together.
2. Stir in coconut, flour and cocoa.
3. Press into a square tin.
4. Bake gas 4/180°C for 10-15 minutes.
5. Make up icing and spread on top of crumble base.
6. Sprinkle chocolate vermicelli on top of icing.
7. Cut into small squares when cool.