

## Melanie's Food Adventures – Hedgehog Traybake

Hello again! Richard has been crazy enough to ask me to be a regular guest blogger, so here's this month's offering! Apparently these chocolatey goodies come from Australia (and Richard pointed out was in keeping with my last blog post - Zebra Cake)..... so, let's see how long we can keep the animal theme going in my posts!

This is a fabulous no bake traybake, so there's no chance of burning or overcooking it and everyone will be extremely impressed with your delicious sweet treat!

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### INGREDIENTS

250g Digestive Biscuits  
50g Desiccated Coconut  
55g Pecans (chopped well - I blitzed mine in a food processor)  
2tbsp Cocoa Powder  
1 tin of Condensed Milk  
150g Milk Chocolate  
100g Unsalted Butter  
130g Milk Chocolate (for the topping)  
80g White Chocolate (for the topping)

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### METHOD

1. Line a 11 x 7in tin with greaseproof paper (make sure you cut a slightly bigger piece than the tin so that you have an overhang to lift it back out again once made)
2. Place your **Digestives** in a food processor and blitz (don't go as far as making them a fine crumb, you still want to have slightly bigger pieces). Alternatively, pop your biscuits into a sealable freezer bag and bash them with a rolling pin (far more satisfying!!). Tip your biscuits crumbs into a bowl, along with 50g **Desiccated Coconut**, 55g **Pecans** and 2tbsp **Cocoa Powder** and mix to combine.



3. In a glass bowl over a saucepan of barely simmering water, add your tin of **Condensed Milk**, 100g **Unsalted Butter** and 150g **Milk Chocolate** and stir over a medium heat until the butter and chocolate have melted. Allow to cool slightly before mixing well into your dry ingredients.

4. Tip the mixture into your tin and place into the fridge for an hour to firm up.



5. Break up your 130g **Milk Chocolate** and 80g **White Chocolate** in separate bowls and melt either in your microwave or over pans of simmering water. As soon as they are both melted pour the milk chocolate over your refrigerated traybake, spreading quickly and making sure that you get right into the corners. Now pour the white chocolate randomly over the milk chocolate with a teaspoon. Place back in the fridge to harden (I'd give it at least a couple of hours).



6. Lift the traybake out of the tin using the greaseproof paper overhang and cut into squares or larger slices if you're feeling generous!!. Best served at room temperature.



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### Hints and tips

- Can be stored in an airtight container for up to 3 days.

Melanie, Food Adventurer

