



## SAUNDERS' MALT EXTRACT

Preparation

30  
MINS

Chill Time

1.5  
HOURS

Makes

12

Difficulty

EASY

# MALTED NUTTY ESPRESSO SLICE

Combining malt, shortbread biscuits, walnuts, sultanas, chocolate and coffee, this crispy no-bake slice, topped with malted coffee and chocolate icing is irresistibly good.

## INGREDIENTS

- 375g shortbread biscuits (we used Scotch Fingers)
- 60g walnuts
- 100g chocolate
- 185g butter
- 2 tbsp Saunders' Malt Extract
- 1 cup sultanas
- 1 tsp instant coffee

### For the Icing

- 1 tbsp instant coffee
- 60g chocolate
- 30g butter
- ½ cup icing sugar
- 1 tbsp Saunders' Malt Extract
- 1 tbsp roasted coffee beans, optional

## METHOD

- 1 Using a food processor, crush shortbread biscuits into small chunks and crumbs, transfer to a bowl. Chop and add the walnuts.
- 2 Finely chop the chocolate and place in a microwave-safe bowl. Microwave in 30 second bursts (at 1000W) until melted.
- 3 In a saucepan, melt the butter and malt extract over low heat. Stir the melted chocolate and butter malt mixture into the biscuit mixture.
- 4 Dissolve 1 teaspoon of instant coffee in 2 tablespoons of boiling water and add to the biscuit mixture along with the sultanas. Mix well to combine. Press the mixture into a 18cm x 26cm slab cake tin and place in the freezer for 30 minutes to set.
- 5 For the icing, dissolve 1 tablespoon of instant coffee in 2 tablespoons of boiling water.
- 6 In a separate bowl, melt butter and chocolate in 30 second bursts (at 1000W). Add icing sugar and mix together. Add malt extract and coffee liquid and mix well. Spread the icing mixture over the slice and top with whole roasted coffee beans, if using. Refrigerate for at least one hour or until set.
- 7 Cut slice into squares before serving. Store in the fridge for 3-5 days.

FOR MORE RECIPE IDEAS VISIT [SAUNDERSMALT.COM.AU](http://SAUNDERSMALT.COM.AU)