

A sweet treat – ***Double-Jolt Afghans***

For the biscuits:

200g butter

½ C sugar

1 tsp vanilla essence

3 Tbsp cocoa

1 ¼ C flour

1 tsp baking powder

1 C cornflakes

Pre-heat oven to 160°C. Cream butter, sugar & vanilla. Beat in sifted cocoa, and then fold in sifted flour & baking powder. Add cornflakes & mix in gently. Put dessertspoonfuls of mix on a lined baking tray. Bake for 20-25 minutes. Let cool on tray for 10 minutes before removing to wire rack to cool completely. Ice biscuits when cool & put a walnut half on top & for the jolt a chocolate button.

For the icing:

125 softened butter

2 dsp cocoa

1 tsp vanilla essence

1 C icing sugar

Cream butter, vanilla & sifted cocoa then gradually add sifted icing sugar & beat until light & fluffy.

(from Baking Day with Shelley Caldwell, *The Press*)