



## Anne Downes' Canadian Biscuits

### Biscuit base

125 g of butter  
50 g of caster sugar  
3 tbsps cocoa powder  
1 egg  
200 g of digestive biscuits  
100 g of coconut

Melt the butter and sugar in a bowl over a pan of boiling water  
Whisk in the egg – then stir for 2-3 minutes until the mixture thickens  
Add the rest of the ingredients and firm into a swiss roll tin (lined with non-stick paper)

### Custard topping

100 g of butter – softened  
4 tbsps double cream  
3 tbsps custard powder  
250 g of icing sugar

Whisk the butter, double cream and custard powder together before adding the icing sugar  
Smooth over the biscuit base  
Cover with melted chocolate when set