

Chocolate Toothpaste Tart



This is a quick and easy recipe based on a classic Bedfordshire school dinner desert. It is quick to make and can be attempted with children as there is no need for any baking, boiling or heating of any kind, provided that you use a pre-made pastry case, as this recipe instructs. Enjoy!



Preparation Time: 15 minutes
Chilling Time: 8-12 hours

Ingredients

1 medium sized pastry case

For the filling:

70g butter
150g caster sugar
20g hot chocolate powder
20g cocoa
230g powdered milk
150ml warm water

Garnish:

Aerosol Cream

Method

1. Mix the caster sugar and the butter together in a bowl until they reach a smooth consistency.
2. Add the hot chocolate powder and the cocoa powder and mix again until everything has become a consistent
3. In a separate bowl sieve in the powdered milk. Mix together the powdered milk and the water. Then add the cocoa-butter mixture from the first bowl. Mix again.
4. Pour the resulting mix into the pastry case.
5. Put the case in the fridge overnight to allow the mixture to set.
6. Once the mixture has hardened to a mouse like consistency it can be sliced and served.
7. Don't forget to add a squirt of aerosol cream as a finishing touch.