

Chocolate block

Ingredients:

0.5 kg powdered milk

1 packet of butter (200g)

3 packets of petit biscuits

$\frac{3}{4}$ glass of sugar

2 packets of vanilla sugar

0.5 glass of milk

3 or 4 spoonfuls of cocoa

a handful of nuts (any)

Preparation:

1. Prepare three saucepans. In 1 mix liquid milk and sugar

2. In second saucepan melt butter.

3. In third saucepan put powdered milk, crumbled biscuits, cocoa and mix everything finely with a wooden spoon.

4. Add warm butter into the third saucepan

5. Stir it well until all the ingredients mix together. If the dough is too dry add a few spoonfuls of milk.

6. Put the content of the saucepan into the baking tin (25/10cm) and put into a fridge to cool.

Bon appetit!