

World Chocolate Day

This Saturday, July 7 is World Chocolate Day!

It's a day for guilt-free indulgence, enjoying chocolate in cakes, biscuits, bars, hot drinks, cold drinks, ice creams, slices, sauces, fountains, dips, blocks and more.



Chocolate is a part of our lives all year, at Easter, Christmas, birthdays, Valentine's Day, anniversaries... and most Fridays!

It's popular around the world, available in a range of shades and intensities, and we've been eating it for millennia.



4 ways to Celebrate World Chocolate at your aged care facility:

1. Put a chocolate spread out for breakfast – to be added to toast or pancakes
2. Add a little chocolate to residents saucers at tea & coffee time
3. Discuss with residents their best memories of chocolate indulgences!
4. If you're in the mood to celebrate World Chocolate Day with something a little special, try our Chocolate Slice recipe!



Chocolate Slice

Serving size: 50 Gms



Ingredients	Unit	Yield 30
Plain Flour	Cup	1
Sugar	Cup	½
Dessicated coconut	Cup	1
Cocoa Powder	Tbs	1
Butter	Gms	185
Vanilla Essence	Tsp	½
ICING:	Tbsp	5
Icing Sugar	Cup	1
Cocoa powder	Tbs	2
Butter	Gms	30
Hot water	Tsp	1 ½
Coconut	Tbs	2

Method

1. Set oven at 160°C.
2. Sift dry ingredients into a bowl, add melted butter & vanilla, and mix well.
3. Press mixture into a greased or lined slice pan.
4. Bake at 160C for approximately 20 minutes. Cool in pan.
5. Chocolate icing: Sift icing sugar and cocoa into small bowl. Add melted butter and water. Mix until icing is smooth and glossy.
6. When slice is cold, ice with chocolate icing and sprinkle with coconut. Cut into slices.

