

## Sidney Specials, from Sue Desborough

I do not know the origin of the name here, so 'Sidney' remains a mystery! The recipe is from my mother's handwritten recipe book circa 1940's.

- 6oz (175g) butter or margarine
- 4oz (110g) soft brown sugar
- 1oz (25g) cornflakes (slightly crushed) or rice krispies
- 2oz (50g) desiccated coconut
- 1 tbs drinking chocolate
- 5oz (150g) flour + 1tsp baking powder (or use self-raising flour)
- Pinch of salt

### Covering

- Dark chocolate (or milk chocolate if you prefer). I use 2 x 200g blocks

Gas 3 (170°C) for 25 minutes

1. Melt butter in saucepan with sugar
2. Mix all dry ingredients together in a bowl
3. Pour on melted fat and sugar
4. Mix until smooth
5. Spread in a well-greased swiss roll tin
6. Cook for 25 minutes
7. Allow to cool, then cover with melted chocolate
8. Cut into fingers.