

TOPDECK SLICE

| <i>Ingredients</i> | <i>Equipment</i> |
|--------------------------|--|
| Chocolate Layer | Saucepan |
| 185 Grams Butter | Sifter |
| ¼ Cup Sugar | Cup Measures |
| ¼ Cup Cocoa Powder | Scales |
| 2 Eggs | Whisk |
| 1 Cup Plain Flour sifted | Large & Medium & Small Mixing Bowls |
| | Lined Pan |
| | |
| Top Layer | |
| 250 Grams Cream Cheese | |
| 1/3 Cup Sugar | |
| 1 Egg | |
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What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Melt Butter and Cocoa in a saucepan, add the sugar, stir well, then remove from heat.
4. Sift the flour in the medium mixing bowl.
5. Add the melted butter and cocoa mixture, combine well with a wooden spoon then add the eggs, mix well.
6. Pour into a 23cm x 18cm greased or lined pan.
7. To make the top layer; cream the sugar and cream cheese together, add the egg and beat until smooth.
8. Spoon gently over the chocolate layer and swirl with a sharp knife for a marbled effect.

9. Cook at 180c for 35-40 minutes or until firm to touch and slightly golden.
10. Cool in pan and cut in small squares or triangles to serve.
11. Keeps for days in an airtight container in the fridge.