

## Hazelnut Butter Chocolate Slice

3 eggs  
1 teaspoon vanilla essence  
1 cup firmly packed brown sugar  
3/4 cup Four Leaf plain flour  
1/4 cup Four Leaf self-raising flour  
125g butter, melted  
250g dark chocolate, melted  
3/4 cup Melrose Hazelnut Spread  
1 cup chopped hazelnuts

Grease 20cm x 30cm lamington pan, place strip of foil to cover base and extend over 2 opposite sides. Beat eggs, essence and sugar in medium bowl with electric mixer about 3 mins or until thick and pale in colour. Stir in remaining ingredients. Spread mixture into prepared pan. Bake in moderately slow oven 30 minutes or until firm - cool in pan.

## Choc-Orange Hazelnut Crescents

125g butter  
2 teaspoons grated orange rind  
2 tablespoons castor sugar  
1 cup Four Leaf light flour  
1/2 cup Melrose Hazelnut Spread  
60g dark chocolate, melted.

Cream butter, rind and sugar in small bowl with electric mixer until light and fluffy. Stir in sifted flour & hazelnut spread. Turn dough onto lightly floured surface, knead until smooth; cover, refrigerate 30 mins. Roll 2 level teaspoons of mixture into sausage shapes about 7cm long, curve into crescent shape; place on to a greased oven tray. Repeat with remaining mixture, allowing about 3cm between crescents. Bake in moderate oven for about 15 minutes or until lightly browned, cool on trays. Transfer crescents onto wire racks, pipe or drizzle with chocolate.



Enjoy these recipes from the  
**Melrose Kitchen**