

SEAN FITZPATRICK

# OLD-FASHIONED CHOCOLATE SLICE

**MAKES 16 PIECES**

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## SLICE

½ cup standard flour  
½ cup self-raising flour  
2 tablespoons dark cocoa  
½ cup brown sugar  
½ cup desiccated coconut, plus  
extra for sprinkling on top  
(optional)  
125 g butter, melted and cooled  
1 large egg, lightly beaten

## ICING

1 cup icing sugar  
3 tablespoons dark cocoa  
small knob of butter  
boiling water as needed

Preheat the oven to 180°C. Line a 20-cm square cake tin with non-stick baking paper.

Sift both flours and the cocoa into a large bowl. Add the brown sugar and desiccated coconut, mix to combine and make a well in the centre.

Pour the melted butter and the egg into the well, then mix until all the ingredients are combined. Press the mixture into the prepared tin and bake for 15–20 minutes.

Remove from the oven and leave to cool a little before removing the slice from the tin and transferring it to a wire rack to cool completely.

Sift the icing sugar and cocoa into a bowl. Add the butter and a splash of boiling water, and mix until you get an icing with a spreadable consistency—adding small amounts of boiling water as needed.

Ice the chocolate slice with the icing, sprinkle with extra desiccated coconut, if using, and leave to set before cutting into pieces to serve.

Store in an airtight container in the fridge for up to 1 week.

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**SEAN FITZPATRICK** is one of the most significant All Blacks of all time. He debuted in 1986, becoming captain in 1992 and leading the side for 62 matches. Sean was made an Officer of the New Zealand Order of Merit in 1997. He holds many charitable positions, and also lends his experience as a presenter on *Sky Sports* in the UK.