



PROPER
CRISPS

The Original Kumara
Crisp Afghan
BRETT MCGREGOR

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—love food—

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INGREDIENTS

200g butter, room temperature

½ cup sugar

1 ¼ cups flour

¼ cup cocoa

1 cup crushed Brett McGregor kumara crisps

1 cup crushed Weet-Bix

1 tbsp desiccated coconut

METHOD

1. Preheat your oven to 180c.
2. Cream the butter and sugar until light in texture and very creamy.
3. Sift in the flour and cocoa. Gently fold in the Kumara crisps and Weet-Bix.
4. Take golf ball size amounts of mixture and gently press together. Place onto tray and flatten slightly.
5. Place into the oven and bake for 13-15 minutes. Remove to cool, then spread over the chocolate icing and sprinkle with coconut.