

arrowroot squares

recipe: slightly adapted from a family recipe,
with adjustments to the method and notes

Yields one 9x9 inch square baking pan.

For the base:

- 30 Mr. Christie's Arrowroot Biscuits*, finely chopped
- 1 cup chopped walnuts
- 2 large eggs
- 1/4 cup cocoa
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter
- 1 teaspoon vanilla extract
- pinch of salt
- 1.5 ounces (1 1/2 baker's squares) semi-sweet chocolate, melted

**if using another brand of arrowroot biscuits, scale them at about 6.9 ounces or 196 grams*

For the icing:

- 1/4 cup unsalted butter, room temperature
- 2 cups icing (confectioner's) sugar, sifted
- 1/8 teaspoon salt
- 3/4 teaspoon vanilla extract
- 3 tablespoons whole milk

For the topping:

- 2 ounces (2 baker's squares) semi-sweet chocolate, melted

Mise en place - begin by getting organized. Read through the entire recipe. Measure out all of your ingredients. These squares require at least two hours of chilling before slicing - be sure you've allowed enough time.

Lightly grease a 9x9 inch baking pan.

Begin by making the base. Combine the chopped arrowroot biscuits and walnuts in a large bowl. Set aside.

In a medium-sized saucepan over medium heat, cook the eggs, cocoa, sugar, butter, vanilla and salt (stirring frequently) until very thick - a pudding-like consistency. Remove from heat and add to the cookies and nuts, stirring well to combine. Press into the bottom of your prepared baking pan.



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Immediately (while the base is still warm) spread the 1.5 ounces of melted chocolate over the base - it will be a very thin coating. Allow to set as you prepare the icing.

To make the icing, cream the butter in a medium-sized bowl with a hand-held or stand mixer, until soft and light. Add 1 cup of the icing sugar, salt, vanilla extract and 1 tablespoon of the milk, and mix until well blended (start at low speed and then increase to medium). Add the remaining cup of icing sugar and 2 tablespoons of milk, and beat until creamy and smooth (again, start at low speed and then increase to medium).

Spread the icing evenly over the square base with a small offset spatula or pallet knife.

For the topping, melt the 2 ounces of semi-sweet chocolate and drizzle with a small whisk over the icing layer.

Chill in the refrigerator for at least two hours before cutting into small squares. The longer the chill, the easier the slice.

Store in the refrigerator. These squares freeze well.