

Wagon Wheel Slice



Ingredients

For the base:

60g ($\frac{1}{4}$ cup) unsalted butter, melted

$\frac{1}{3}$ cup caster sugar

1 egg, beaten

1 cup + 2 tablespoons plain flour

$\frac{1}{4}$ teaspoon baking powder

Pinch salt

For the jam:

$\frac{1}{3}$ cup raspberry jam

For the marshmallow:

2 dessertspoons gelatine powder

1 cup water

1 cup caster sugar

1 cup sifted icing sugar

1 teaspoon vanilla essence

For the chocolate layer:

185g dark chocolate, broken into pieces (I used dark choc chips)

50g unsalted butter, extra

Method

Preheat oven to 180°C/160°C fan-forced. Grease a 3cm-deep, 16cm x 26cm slice pan. Line base and sides with baking paper, extending paper 2cm from edge on all sides.

Melt butter (NB. This is your chance to brown the butter, but this is totally optional). In a heavy-based saucepan, melt butter slowly, then when completely liquid, raise heat and allow to froth, stirring constantly. As froth subsides, butter will begin to stick to pan, creating a brownish substance on the surface of the pan. This is good. The butter should now have a nutty aroma. Once the butter has browned, take off heat immediately, before it burns. Set aside to cool slightly.

Add sugar and egg and mix well. Add sifted flour, baking powder and salt and stir until dough comes together. Press mixture into prepared pan. Bake for 15 minutes or until golden. Spread warm base with jam.

Meanwhile, soak gelatine powder in 1 cup of water (give it at least 10 minutes to soak properly). Add 1 cup caster sugar and dissolve gently in a saucepan over a low heat, then raise heat and boil for 8 minutes. Allow to cool slightly and then add 1 cup of sifted icing sugar. In a large, deep bowl, beat with an electric mixer until white and thick (should take about 3 minutes). Add vanilla essence, and beat until well combined. Spoon almost all (*SEE NOTE BELOW) of the mixture over jam layer and place in refrigerator to set.

Place the chocolate and butter in a small, clean, dry heatproof bowl. Place the bowl over a small saucepan of barely simmering water over low heat (make sure the bowl doesn't touch the water). Use a dry metal spoon to stir gently for 2 minutes or until chocolate melts and is smooth. Pour evenly over marshmallow layer and smooth the surface with a knife.

Refrigerate for 2 hours or until set. Stand at room temperature for 5 minutes (I waited about 30 just to make sure the chocolate wouldn't crack) before cutting into pieces with a hot knife and serving.

*NOTE: I find that this makes a little more than needed, but this isn't a problem! Just lightly grease a small plastic container and pour excess in. Place in refrigerator for a few minutes to set, and you've got a quick, sugary treat for snacking on while the Wagon Wheel Slice is still under construction.