**Oreo Hedgehog Slice**

**Prep:** approx 25 minutes

**Ingredients**

Base

* 250g Oreos
* ½ cup desiccated coconut
* 2 tablespoons cocoa
* 150g milk chocolate
* 100g unsalted butter
* 295g condensed milk

Topping

* 200g milk chocolate
* 50g unsalted butter

**Method**

Base

* In a small saucepan, heat chocolate, butter and condensed milk over low heat for five minute or until the mixture has melted. set aside.
* Carefully crush the Oreo biscuits and place in a large bowl with the coconut and cocoa.
* Add the melted chocolate mixture to the dry mixture and mix until well combined.
* Place into prepared tin and press firmly. Refrigerate for at least 30 minutes.

Topping

* Place butter and chocolate in a heatproof bowl over a saucepan of simmering water. Stir regularly for 5-8 minutes or until the chocolate and butter have melted and combined.
* Pour chocolate mixture of the hedgehog and chill in fridge for at least 1 hour.
* Cut into squares and serve

**Tip:** If you want it to be less sweet use dark chocolate instead of milk chocolate.