

CHOCOLATE SAUSAGE

Serving 20

INGREDIENTS:

1 can of cooked condense milk (450 gr)
450 g cookies (butter cookies)
100 g nuts (of choice)
200 g butter of room temperature
50 gr cocoa powder

PREPARATIONS:

1. *If no cooked condense milk available - cook a can of normal condense milk in water for about 2-3 hours.*
2. *Crush cookies with hands or kitchen machine, so it's not powdered, but the pieces are not bigger than 1 cm long/wide.*
3. *Mix all the ingredients carefully.*
4. *Have a plastic foil on a table.*
5. *Form sausages on it and wrap around with the foil.*
6. *Place in the freezer for an hour or more and serve cold!*
7. *You can keep the sausage in the freezer for as long as you like.*