**Rich Chocolate Fudge Slice**

*For the base:*

* 400g dark chocolate
* 1 can of condensed milk
* 200g plain biscuits, crushed into crumbs
* ½ cup sultanas
* ½ cup walnuts, chopped
* 4 tbsp butter

*Extra*: *1 tbsp butter*

*Method:*

Mix butter, crumbs, walnuts and sultanas and  the 4 tbsp butter. Press mixture into a baking pan.

Now melt the chocolate, condensed milk and 1 tbsp butter in a saucepan  on low as possible, stirring all the time, till melted.

Pour over the base. Leave till firm then slice. Store in a sealed container in the fridge for up to a week.