



Cut at the line for a 4x6 Recipe Card

**Everyday Recipes: [everydayrecipes.ca](http://everydayrecipes.ca)**

## ***Chocolate Roll***

(Cakes, None)

### Ingredients:

- Roll:
  - 2 1/2 cups graham crumbs
  - 1/4 cup black/dark cocoa
  - 3 tbsp sugar
  - 1 cup water, minus 2 tbsp
- Filling:
  - 2/3 cup butter, room temperature
  - 1 1/4 cups icing sugar, sifted
  - 1 cup coconut, fine
  - 1/4 cup sweetened condensed milk

### Directions:

(continued on card #2)

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## ***Chocolate Roll***

(Cakes, None)

### Directions:

Make the Roll: Sift the cocoa into the graham crumbs and mix well. Boil water and sugar together (rolling boil for 2 minutes). Add sugar syrup to the crumb mixture and thoroughly mix it with your hands until it has a texture like playdough. Spread out a piece of plastic wrap and flatten the chocolate dough on it. Place another piece of plastic wrap over the top and roll it with a rolling pin until you have a square about 1/4" thick. Set aside. For the Filling: Cream butter and icing sugar in a mixer using the paddle attachment. Scrape it down, add the coconut and mix again. Add the milk and mix well, scraping as necessary. Turn the mixer to high and beat well for about 30 seconds. Peel the top plastic layer off the chocolate dough and spread the coconut filling over it (keep within 1/2" of the edges). Starting with the side closest to you, roll it all up using the plastic to help you maneuver it - but be careful not to roll the plastic into the dessert! Once rolled, wrap the log in plastic and refrigerate overnight before slicing and serving chilled. Yield: approximately 20 slices