Hedgehogs (Happiness = A Hedgehog Square)
By Anna Chuprun, Grade 6, Willingdon School

This yummy dessert can be eaten on any occasion, and is an especially good treat to add to your lunch. It also goes well with tea at the end of the day. They can be served at parties, or given on holidays to friends. They taste good at any time, and make you feel happy whenever you eat them.

Nobody knows who invented the recipe, or when it was invented, but hedgehogs originated in Australia. The recipe was around since my grandma was a young girl in Australia, and her grandma made them before this time. Therefore hedgehogs have been satisfying people's sweet tooth for many years.

This dessert is a chocolaty square. It's dark brown on the bottom and they appear to have beige spots when you bite into them. Those spots are actually broken up social tea biscuits! These squares sometimes are often served with chocolate icing on top. The other ingredients are butter, eggs, sugar, vanilla and cocoa. They are very easy to make, but taste like they come from the finest patisserie in France. When you add coconut to the top of these sweet treats, the combination of brown and white looks like a hedgehog. This is how it got its name, but I assure you, that hedgehogs aren't actually an ingredient in this recipe.

Our family often serves this dish at parties, or on Australia day. My family's half Australian, so it's a nifty recipe to know. It's also a good little dessert for when you need some cheering up. When we bring them to other people's houses they ask for the recipe and for second helpings. At Willingdon bake sales the organizers always buy them before they even make it onto the trays! All my peers know about them as my mum's been making them for school events since I was in Kindergarten. Hedgehog squares are part of my family's baking traditions and I encourage any curious baker to try them.

HEDGEHOGS

Ingredients

- 1 row social tea biscuits, broken into small pieces (put aside in a bowl)
- ½ cup butter
- ½ cup sugar
- 3 tablespoons cocoa
- 2 teaspoons vanilla
- 1 egg
  (1/2 cup nuts or coconut is an optional add-in)

Directions

1. In a saucepan on the stove, melt butter
2. Add sugar, cocoa, vanilla and egg.
3. Mix all together while over medium heat. Bring mixture just to a boil, and remove from heat. Do not let it burn!
4. Add tea biscuits and mix well.
5. Press into a square pan (8x8) and ice with the icing of your choice. Favourite sprinkles or decorations can be added to the top of the icing.

*** This recipe can be doubled and put in a 9x13 pan.