

# chocolate sausage



# we need

cocoa powder(2 tablespoons)

milk( ½ glass)

biscuit( 500 g)

margarine(200 g)

sugar (1 glass)





1. Break biscuit.



2. Connect sugar, milk, cut the margarine and cocoa powder



3. On low heat to warm the mass in order to dissolve the sugar and margarine. but do not bring to a boil.





## 4. Connect buscuits and dough



5. Mix well, you should get a fairly thick mass.





6. Divide the mass into 2 parts, wrap in plastic wrap, forming a sausage. Put in the fridge for 6-7 hours to pour.





