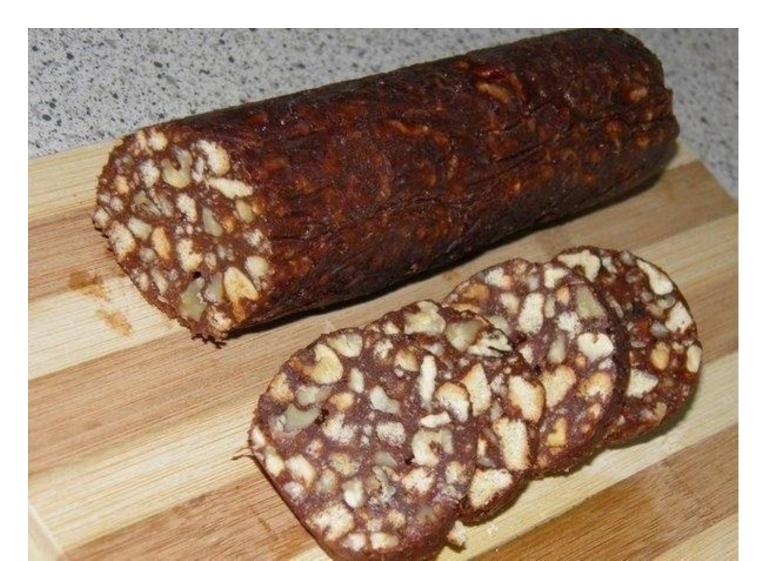
### chocolate sausage



#### 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.

