

CHERRY RIPE SLICE

Preparation time: 20 minutes

Refrigeration time: 3 hours

Enough for 20-25 pieces

- 1 packet NICE biscuits
- 1 tin Condensed Milk
- 1 ½ cups Coconut
- 1 cup Glace Cherries, chopped in ½ or ¼
- 2 tablespoons Copha, melted
- Juice of 1 Lemon
- Icing Sugar and Pink Colouring



Line a lamington tray with baking paper.

Arrange a layer of NICE biscuits to snugly fit the base.

Mix well the Condensed Milk, Coconut, Glace Cherries, Lemon Juice and Copha, and then pour over biscuits.

Arrange another layer of biscuits on top.

Place in Fridge until set, usually about 1 hour.

Ice with pink icing, and cool again to set before slicing into squares.

Store in fridge in warmer months.

BROWNY SLICE

Preparation time: 20 minutes

Cooking time: 20 minutes

Enough for 20–25 pieces

- 1 cup SR Flour
- 1 cup Brown Sugar
- ½ cup Coconut
- 2 tablespoons Cocoa
- 1 tin Condensed Milk
- 125g melted Margarine
- 1 packet Choc Melts

Preheat oven to 180C.

Mix all ingredients together, except Choc Melts.

Pour into a lamington tray, greased and lined with baking paper, and bake for 20 minutes.

While hot, tip Choc Melts on top, and as they melt, spread to cover slice base.

Cool in fridge for 1 hour, and then slice.

Store in fridge in warmer months.