



Weetbix Slice

Serves	Makes 18 good size or 24 smaller
Prep Time	10 mins
Cooking Time	18 mins



Ingredients

6 Weetbix (about 90 grams), crushed
2/3 cup caster sugar
1 cup desiccated coconut
1 ½ cups SR Flour
1 ½ tbsps cocoa powder
175gms unsalted butter, melted.

Icing

320gms icing sugar
3 tbsps cocoa powder
3 – 4 tbsps hot water (thereabouts)
Extra desiccated coconut.

Method

1. Preheat the oven to 180 deg Celsius.
2. Lightly grease and line a 26cm x 16cm slice pan with baking paper.
3. Combine all the dry ingredients for the slice in a large bowl and mix to combine.
4. Melt the butter, and combine with dry ingredients.
5. Press the mixture firmly into the prepared tin.
6. Bake for 18 minutes.
7. While the slice is baking, prepare the icing. Sift icing sugar and cocoa powder into a bowl. Add enough hot water to form a smooth icing that's not too runny but easy to spread.



8. Ice the slice in its pan when it comes out of the oven, and immediately sprinkle with the extra coconut.
9. Cool slice in tin.
10. Cut into desired portions sizes, and store in an airtight container for 5 days.

Recipe Tips:

- Save all those Weetbix crumbs from the bottom of the packet in an airtight container and use those as well as crushing the whole biscuits.
- This is great for kids to bake (though help required with hot things of course).
- Make the icing a bit thicker – icing the slice while it's hot means the icing sugar melts, and adds some runniness to it then.
- I love these for lunchboxes.
- The original recipe uses 220gms sugar – we find the above sweet enough, especially with the icing – but please adjust for your taste!
- Hide the slice. It tastes good.