

RECIPE

Liquorice allsorts slice

A colourful and creative slice that can be made in less than 15 minutes. A perfect sweet treat for kids and adults alike.

NOV 30, 2014 12:00AM

15 mins preparation

5 mins cooking

Makes 20 Item



Ingredients

Liquorice allsorts slice

125 gram butter, chopped

3/4 cup condensed milk

1 tablespoon golden syrup

250 liquorice allsorts, chopped

200 gram packet marie biscuits, finely crushed

1 cup desiccated coconut

200 gram dark chocolate, chopped

30 gram copha

Liquorice allsorts slice

- 1** Line a 20 x 30cm slice pan with baking paper.
- 2** In a small saucepan, melt butter, condensed milk and golden syrup together over a low heat.
- 3** Meanwhile, combine liquorice, biscuits and coconut in a medium bowl. Pour in butter mixture, mixing well to combine. Press mixture firmly into pan. Chill for 30 minutes until firm.
- 4** In a small saucepan, melt chocolate and copha together on low, stirring. Pour over firm base. Chill until chocolate is set. Cut into squares to serve. Store in an airtight container in the fridge.

Notes

Cut the slice at room temperature using a hot, dry knife. MAKES 20