

weet-bix biscuit slice



ingredients:

biscuit slice

3 or 4 crushed weet-bix
1 cup desiccated coconut
1 cup of self-raising flour
1 dsp cocoa
1 egg, beaten
1 cup sugar
¼ lb butter (approx 125 grams)
vanilla

chocolate icing

1 ¼ cups of soft icing mixture
1 tbl cocoa
2 tbls hot water

extra coconut

step one: Pre-heat oven to 180°C.
Place butter in saucepan and melt over low heat.

step two: Place all dry ingredients into a mixing bowl. Add the beaten egg, vanilla and melted butter and mix until combined.

step three: Press into greased (slice) tray and bake for 15 - 20 minutes.
Prepare chocolate icing by mixing the icing mixture, cocoa and hot water and cover bowl with cling wrap.

step four: Coat the top of the slice with the chocolate icing as soon as it is removed from the oven and sprinkle with the extra coconut.

step five: Allow to cool in the tray then cut as desired.

helpful hints:

- I like to use four weet-bix as this makes the slice extra crunchy.
- [Weet-bix](#) is an Australian product and can be substituted with any whole-wheat breakfast biscuit such as Weetabix.
- After making the icing, you could also cover the bowl with a wet cloth. This is to assist with preventing the icing from setting (slightly).
- To prevent excessive damage to the biscuit tray, I remove the entire cooked biscuit slice before cutting - but you must ensure it has completely cooled first.

Enjoy!