

Easy Slice

The easiest slice you will ever make. It's fudgy, caramelly and oozy.

Can be made vegan by using the listed alternatives.

Recipe taken from <https://mumlyfe.com.au/easy-slice-recipe/>



Prep Time: 10 minutes
Cook Time: 30 minutes
Total Time: 40 minutes plus cooling
Makes: 24 squares

Ingredients

- 1 cup self-raising flour
- ½ cup coconut
- 125g butter (or Nuttalex) melted and cooled
- 200g chocolate (block or chips, milk or dark, vegan)
- 400g tin of condensed milk (or coconut condensed milk)

Equipment

- Large bowl
- Wooden spoon
- Slice trays 27cm x 18cm
- Can opener
- Chopping board
- Knife (if needed to cut the chocolate)
- Metal spoon

Instructions

1. Line your trays with baking paper and pre-heat the oven to 180°C.
2. Mix all the ingredients except for the condensed milk.
3. Place in the tray and press down firmly with a spoon.
4. Pour the condensed milk over the mixture.
5. Bake for 30 minutes. Cool in the pan.
6. Slice into 24 pieces.

