



JELLY SLICE

Incredibly easy to make, this family favourite is a sweet classic that's great for the whole family.



EASY



50 MIN



60 MINS



8

Ingredients

- 250g plain sweet biscuits
- 175g butter, melted
- 395g Sweetened Condensed Milk
- 125mL lemon juice
- 180mL boiling water
- 2 tsp gelatine powder
- 85g jelly crystals

Instructions

1. Line the base and sides of a slice tin with baking paper, extending paper 2cm above the sides of the pan.
2. Crush biscuits into a fine crumb using a food processor or rolling pin. Press mixture into the base of the pan and chill for 40 minutes.
3. Combine lemon juice and condensed milk in a bowl.
4. Combine boiling water and gelatine. Stir until dissolved then stir into the condensed milk.
5. Pour mixture over the base and return to the refrigerator for 60 minutes.
6. While the slice is setting, prepare the jelly according to packet instructions using 100mL less water than directed. Pour jelly mixture over the milk filling and chill until jelly is set.
7. Remove slice from pan, cut into squares with a hot knife and serve.