

# Slice Recipe Ideas



### **RASPBERRY SLICE**

Makes 16, Prep time 25mins

Cook time 40 mins

90g butter

½ cup (110g) caster sugar

1 egg

¼ cup (35g) self-raising flour

2/3 cup (100g) plain flour

1 tbs custard powder

2/3 cup (220g) raspberry jam

#### **COCONUT TOPPING**

2 cups (160g) desiccated coconut

¼ cup (55g) caster sugar

2 eggs, beaten lightly

1. Preheat oven to 180°C/160°C fan-forced. Grease 20cm x 30cm lamington pan; line base with baking paper, extending paper 5cm over long sides.

2. Beat butter, sugar and egg in small bowl with electric mixer until light and fluffy. Transfer to medium bowl; stir in sifted flours and custard powder. Spread dough into pan spread with jam.

3. Make coconut topping; sprinkle topping over jam.

4. Bake 40 mins; cool in pan.

#### **COCONUT TOPPING**

Combine ingredients in small bowl

### **CHOCOLATE BISCUIT SLICE**

Makes 15

125g butter, chopped

½ cup caster sugar

1 tsp vanilla essence

1 ½ tbs cocoa powder

1 egg, lightly beaten

250g packet arrowroot biscuits, roughly chopped

1 tbs desiccated coconut

#### **CHOCOLATE ICING**

2 cups pure icing sugar

¼ cup cocoa powder

40g butter, melted

2tbs boiling water

1. Grease and line a 3cm-deep, 16.5 x26cm (base) slab pan with baking paper, allowing a 2cm overhang at both long ends.

2. Place butter, sugar, vanilla and cocoa in a saucepan over medium-low heat. Cook, stirring occasionally, for 3 -4 mins or until butter melts. Set aside for 5mins to cool.

3. Add egg to chocolate mixture and whisk to combine. Place saucepan over low heat. Cook, whisking constantly, for 10 mins or until mixture is thick, glossy and smooth. Transfer to a large bowl.

4. Add biscuits and stir to combine. Spoon into prepared pan. Spoon into prepared pan. Smooth surface, Cover and refrigerate for 2 -3 hours or until set.

5. Make chocolate icing. Sift icing sugar and cocoa together into a bowl. Add butter and boiling water. Stir until smooth. Spread icing over slice. Sprinkle with coconut.

Allow icing to set. Slice and serve.

### **ROCKY ROAD SLICE**

Serves 8

500g good quality milk cooking chocolate, broken into pieces

250g milk coffee biscuits, roughly chopped

100g marshmallows, chopped

100g red glace cherries, halved

1. Grease a 3 cm –deep, 16.5 x 26cm (base) slab pan. Line base and sides with baking powder, allowing a 2cm overhang at both long ends.

2. Place chocolate in a large, heatproof, microwave-safe bowl. Microwave, uncovered, on MEDIUM (50%) for 2 to 3 minutes, stirring every minute with metal spoon, or until melted and smooth. Add biscuits, marshmallows and cherries. Stir until well combined.

3. Press slice mixture into prepared pan. Refrigerate for 3 hours or until firm. Cut into large pieces. Serve.

### **ONE BOWL BROWNIES**

125g Butter

200g Dark chocolate, chopped

¾ cup Brown sugar

1tsp Vanilla essence

1 cup Plain Flour

3 Eggs

½ cup Dark chocolate bits

1. Preheat oven to 160/180 C. Line a 20cm square cake tin with non-stick baking paper.

2. Melt butter and chocolate together in a medium saucepan over low heat. Stir in brown sugar and vanilla.

3. Add flour and eggs and beat with a wooden spoon until well combined. Stir in chocolate bits.

4.. Pour into prepared tin and smooth surface. Bake for 40 minutes until set. Remove from oven. Cool in tin for 5 mintures then transfer to a wire rack.

## CHOCOLATE FUDGE BROWNIE

200 g	Dark chocolate (70% cocoa) (chopped)
100 g	Butter
3/4 cup	Caster sugar
1 tsp	Vanilla Essence
3	Eggs
1 cup	Plain flour
½ cup	Dark or milk chocolate (chips)
½ cup	White chocolate (chips)

1. Melt dark chocolate and butter in microwave (or saucepan).
2. Stir in sugar and vanilla. Then add the eggs, one at a time, mixing after each one.
3. Add the flour to the mixture and mix. Then mix in the chocolate chips.
4. Pour batter into square baking tin.  180°C  30 mins

 You can glaze with melted chocolate (either just milk chocolate or milk and white chocolate whirled together)



## CHOCOLATE SLICE

1 X 250g	Packet of plain sweet biscuits I used Arnott's Marie biscuits
300g	Chocolate (any kind you like... it's best if you can buy one that has little chunky bits like jelly, biscuit or Crunchie in it)
200g	Tin of condensed milk
125 g	Butter
1 tsp	Cocoa powder
1 cup	White chocolate melts
3-4 drops	Food colouring

1. Melt the butter and condensed milk together in a [saucepan](#) over low heat.
2. Add in the broken up chocolate and stir until melted and combined.
3. Crush the biscuits in a [food processor](#). Add the cocoa powder and biscuits to the chocolate mixture and stir to combine.
4. Pour mixture into a [22X32cm lined rectangular slice tin](#) and press down hard.
5. Melt the white chocolate in the microwave over a low heat, stirring regularly. Spread the melted chocolate evenly over the still warm slice.
6. Place 3-4 drops of food colouring onto the chocolate and use a skewer or a knife to make swirly patterns.
7. Pop into the fridge until the chocolate is firm (but not set really hard). Take the slice out and cut into squares. Place in an airtight container and pop back into the fridge. Recipe sourced from [bake.play.smile.com](#)



## WHITE CHOCOLATE AND GINGERBREAD SLICE

100g	Butter, chopped
¾ cup	Golden syrup
¾ cup	Brown sugar
2 tsp	Ground ginger
1 tsp	Ground cinnamon
2 Eggs	
1/3 cup	Milk
2 cups	Plain Flour
180g	White chocolate, chopped
	Icing sugar for dusting

1. Preheat oven to 160/180C fan forced. Grease and line a 19cmx29cm slice pan.
2. Place butter, syrup, sugar, ginger & cinnamon in a saucepan.
3. Stir on medium heat for 2-3mins until butter melted and mixture is well combined and smooth. Remove from heat and let cool slightly.
4. Add eggs and milk and mix well.
5. Sift flour into a large bowl, add chocolate. Fold through egg mixture until well combined. Fill prepared tin and bake for 30-35mins until firm. Cool in pan and dust with icing sugar.