

**Slice recipes
we cooked for
whole school
sharing in
Book Week
2019**

Cupcakes

• Easy 0:10 Prep 0:35 Cook Makes 24 by Bella

Ingredients

- 125 g butter
- 1 tsp vanilla essence
- 3/4 cup caster sugar
- 2 eggs
- 1/2 cup milk
- 1 1/2 cups self-raising flour



Method

1. Line 2 x 12 hole cup cake pan trays with paper cases.
2. Combine all ingredients in medium bowl of electric mixer, beat on low speed until all ingredients are combined.
3. Then beat on medium speed until mixture is smooth and has changed in colour.
4. Divide into paper cases and bake at 180C for approximately 20 minutes.
5. Turn onto a wire rack to cool. Ice with your favourite icing.



Mars bar slice



0:05 Prep 1:35 Cook 16 Servings Capable cooks

A delightful food gift, this slice of heaven is a timeless favourite and crowd-pleasing treat in its simplicity.

INGREDIENTS

- 50g butter
- 1 tablespoon golden syrup
- 4 x 53g Mars bars, finely chopped
- 3 cups (60g) rice bubbles
- 200g milk chocolate
- 20g copha



METHOD

• Step 1

Grease and line the base and side of a 19 x 29cm slice pan with baking paper, allowing the sides to overhang.

• Step 2

Combine the butter, golden syrup and three-quarters of the Mars bars in a medium saucepan over low heat. Cook, stirring with a wooden spoon, for 5 minutes or until Mars bars and butter melt and mixture is smooth. Remove from heat.

• Step 3

Place the rice bubbles and remaining Mars bar in a large bowl. Add the Mars bar mixture and stir until well combined. Spoon into the prepared pan and use the back of a spoon to smooth the surface. Set aside for 1 hour to cool completely.

• Step 4

Place the chocolate and copha in a heatproof bowl over a saucepan half-filled with simmering water, stir until chocolate melts. Pour chocolate over the top of the slice to evenly coat. Set aside for 30 minutes to set. Cut into squares to serve.

The BEST Jelly Slice Recipe

This really is the best Jelly Slice recipe you will ever make - I promise!

Prep Time 1 hr Total Time 1 hr Course: Slices Servings: 24
Author: Lauren

Ingredients

- 250 g of Marie biscuits - or any other plain biscuit
- 180 g of melted butter
- 395 g can of condensed milk
- 2 1/2 teaspoons of gelatine
- 3/4 cup of boiling water
- 2 Lemons – juiced
- 1 packet to strawberry jelly
- Boiling Water as per jelly packet instructions
- An extra 1 teaspoon of gelatine – for the jelly top



Instructions

1. Line the base and the sides of a slice tin with baking paper, making sure you leave plenty hanging over the sides.
2. Crush the biscuits until they resemble fine breadcrumbs. You can use a rolling pin or food processor.
3. Add the melted butter to the crushed biscuits and mix until combined. Pour the mixture into the lined slice tin and press down with the back of a metal spoon and place in the fridge to chill.
4. In the meantime, add 2 1/2 teaspoons of gelatine to 3/4 of a cup of boiling water and stir until it has dissolved. Place the condensed milk into a bowl and while whisking, add the dissolved gelatine mixture and the lemon juice. Continue to whisk until mixture is smooth and has combined.
5. Remove the set biscuit base from the fridge and pour over the condensed milk layer. Place back in the fridge, until it just begins to start to set – approximately 30 - 45 minutes
6. While the slice is chilling, you can make the strawberry jelly as per the packet instructions – adding an extra teaspoon of gelatine. Allow the jelly to cool until it has reached room temperature.
7. Remove the slice from the fridge and carefully pour the jelly over the slice and place it back in the fridge to completely set approximately 6 hours – overnight is best.
8. Remove the set slice from the fridge and using a hot knife, cut into squares.

Notes

If it's possible, leave this slice to set overnight before cutting. Use a sharp knife to help cut through the layers easily.

<https://createbakemake.com/2016/01/27/the-best-jelly-slice-recipe/>

Lemon delicious slice



The bake-sale classic gets a fun makeover with slices that are a cut above the rest!

INGREDIENTS

- 150g unsalted butter, chopped
- 1/2 teaspoon vanilla extract
- 1/3 cup caster sugar
- 1 tablespoon cornflour
- 1 1/3 cups plain flour
- Icing sugar mixture, to serve

LEMON TOPPING

- 4 eggs
- 1 teaspoon finely grated lemon rind
- 1/3 cup plain flour
- 1 1/3 cups caster sugar
- 2/3 cup lemon juice

METHOD

- **Step 1**

Preheat oven to 180°C/160°C fan-forced. Grease a 3cm-deep, 16cm x 26cm slice pan. Line with baking paper, allowing a 2cm overhang on all sides.

- **Step 2**

Place butter in a large microwave-safe bowl. Microwave on MEDIUM (50%) for 1 minute or until melted. Set aside to cool. Stir in vanilla and sugar. Sift flours over butter mixture. Using a wooden spoon, stir until a soft dough forms. Transfer to prepared pan. Press into pan. Bake for 15 to 20 minutes or until golden. Remove from oven. Set aside to cool.

- **Step 3**

Make topping Whisk eggs, lemon rind, flour and sugar together until smooth. Add lemon juice. Whisk to combine. Pour over base. Bake for 15 minutes or until just set. Cool completely in pan. Dust with icing sugar. Cut into pieces. Serve.



Raspberry jam coconut slice

Make five-star jam and coconut slice with just a few simple ingredients. It will become a lunchbox favourite with the kids!

INGREDIENTS

- 2 cups plain flour
- 1 cup caster sugar
- 125g butter, chilled, cubed
- 3 eggs
- 1 teaspoon vanilla essence
- 3/4 cup raspberry jam
- 2 cups desiccated coconut



METHOD

- **Step 1**

Preheat oven to 180C. Grease and line a 3cm deep, 24cm x 29.5cm (base) lamington pan.

- **Step 2**

Process flour, 1/2 cup sugar and butter to resemble breadcrumbs. Add 1 egg and vanilla. Process to form a dough.

- **Step 3**

Press dough into base of prepared pan. Bake for 15 to 20 minutes, or until light golden. Spread jam over warm base.

- **Step 4**

Whisk remaining eggs and remaining 1/2 cup sugar together. Stir in coconut. Spread over jam. Bake for 25 minutes, or until golden. Cool completely in pan. Cut into pieces. Serve

Toll house cookies

• **Easy**

Takes 1h

Makes approx. 40

The kids will love these choc bit cookie classics!

Ingredients

- 250 g unsalted butter, chopped, at room temperature
- $\frac{3}{4}$ cup brown sugar, firmly packed
- $\frac{3}{4}$ cup caster sugar
- 1 tsp vanilla extract
- 2 eggs, at room temperature
- 2 cups plain flour
- 1 tsp baking powder
- 2 cups milk baking chocolate bits



Method

1. Grease and line four large oven trays with baking paper.
2. Beat butter, sugars and extract in a small bowl of an electric mixer until light and fluffy. Add eggs, one at a time, beating between additions until just combined. Transfer to a large bowl.
3. Stir in combined sifted flour and powder with choc bits, in two batches, to form a soft dough.
4. Spoon heaped tablespoons of mixture, about 5cm apart, onto prepared oven trays.
5. Cook, two trays at a time, in a moderate oven (180C) for about 15 minutes, or until golden brown, swapping trays halfway through cooking. Stand on trays for 5 minutes. Transfer to a wire rack to cool.