



Throw-together Slice

90g melted unsalted butter

1 ½ cups of plain biscuit crumbs (I use 18x wheatmeal biscuits)

1 ½ cups of choc bits (I use a combination of dark and milk choc bits)

1 cup shredded coconut

1 cup of mixed nuts (I always include roughly chopped slivered almonds)

1 tin condensed milk

1. Line a 20x30cm slice tin and pre-heat oven to 180 degrees Celsius
2. Mix plain biscuit crumbs and melted butter together in a bowl and press firmly into the slice tray
3. Next add a layer of choc bits, followed by a layer of the coconut and the mixed nuts
4. Finally, pour a can of condensed milk over the top of the slice as evenly as possible
5. Bake for 30 minutes
6. Cool slice on the bench, but cut into pieces while the slice is still warm
7. Store in an airtight container and try not to eat too many pieces at once