



## Wagon Wheel Slice (GF)

300g Arnotts Rice Cookies (or any GF digestive style biscuit)  
150g unsalted butter, melted  
4 tsp gelatin powder  
¾ cup caster sugar  
1/3 cup raspberry jam  
200g dark chocolate (GF)  
3 tsp butter

1. Line a 18x28 cm slice pan (smaller dimensions are fine, but no larger)
2. Process biscuits in a food processor until it resembles a fine crumb
3. Add melted butter and pulse until the mixture resembles wet sand
4. Firmly press this mixture into the base of the slice pan and keep in the refrigerator
5. For the marshmallow, sprinkle gelatin over ¼ cup of water in a small heatproof bowl and sit it in a saucepan of simmering water. Stir until gelatin has dissolved and remove from heat
6. Beat sugar and ¼ cup of water in the bowl of an electric mixer, on high speed for 4 minutes.
7. Continue on a MED speed as you add the gelatin in a slow, steady stream, into the sugar mixture. Then beat for another 6 minutes until thick and fluffy
8. Meanwhile, stir the jam in a small cup or bowl so it is smooth
9. Fold the jam into the sugar mixture and work quickly to spread the marshmallow over the biscuit base. Refrigerate for another 30 minutes
10. Meanwhile, to make the topping, melt the butter and chocolate in a small heatproof bowl over a pan of simmering water. Pour over the marshmallow and return to fridge to set

**\*\*TIP\*\*** When cutting this slice, use a sharp knife and heat the blade in boiling water before each cut to ensure the chocolate top doesn't crack.

If you are NOT gluten free, I recommend making this slice with Arrowroot, Scotch Finger biscuits or Choc Ripple biscuits if you want to *double* the chocolate element of this slice. If you are not a dark chocolate lover – milk chocolate will work fine too!