

Sweet Weetbix Slice

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ **BASE:**
- ☐ 5 Weetbix, crushed
- ☐ 1 ½ cups plain flour
- ☐ 2 teaspoons baking powder
- ☐ 2 tablespoons cocoa
- ☐ ¾ cup desiccated coconut
- ☐ 1 cup caster sugar
- ☐ 1 tablespoon golden syrup
- ☐ 200g butter
- ☐ 1 teaspoon vanilla essence
- ☐ **ICING:**
- ☐ 2 cups icing sugar, sifted
- ☐ 2 tablespoons cocoa
- ☐ 1 tablespoon butter, softened
- ☐ Boiling water

Equipment:

- ☐ Metric measuring scales, cups and spoons
- ☐ Mixing bowls
- ☐ Medium saucepan
- ☐ Spatula
- ☐ 20cm x 30cm Baking tray
- ☐ Baking paper

Method:

1. Preheat oven to 180C.
2. Combine crushed Weetbix, baking powder, flour, cocoa and coconut in a large mixing bowl.
3. Place sugar, golden syrup and butter into a saucepan and simmer until sugar is all dissolved.
4. Add vanilla essence and stir to combine.
5. Pour sugar/butter mixture into dry ingredients and mix to combine.
6. Press into a 20cm x 30cm lined baking tray.
7. Bake in moderate preheated oven for 15 minutes until firm. Remove from oven and cool.
8. **TO MAKE ICING:** Combine icing sugar, cocoa and softened butter in a bowl Gradually add boiling water, mixing until desired thickness is reached.
9. Spread icing over the slice.
10. Sprinkle with desiccated coconut, if desired.