

WEET-BIX SLICE

Base

6 Weet-Bix
4 tblsp Coconut
1 1/2 cups Brown Sugar
2 cups S.R Flour
2 tblsp Cocoa
250g Margarine (or Butter) – melted
3 drops Vanilla Essence

Icing

1 cup Icing Sugar
2 tblsp Cocoa

Mix together with enough hot water to make a thin icing.

METHOD

1. Turn on the oven to 180 C.
2. Hand crush the Weet-Bix and coconut together.
3. Add all other ingredients and mix very well until there are no dry patches.
4. Press mixture into a lined Lamington tray.
5. Cook for 20 minutes.
6. When nearly finished cooking prepare the icing mixture and ice 2 minutes after removing from the oven. (while still warm)
7. Cut into pieces when cool.