

Chloe's Jelly Slice



Ingredients

- 250g plain sweet biscuits
- 175g butter, melted
- Pinch of ground cinnamon
- 395g can Sweetened Condensed Milk
- 1/2 cup (125ml) strained lemon juice
- 3/4 cup (180ml) boiling water
- 2 teaspoons gelatine powder
- 85g red jelly crystals



Remember to wash your
hands

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Method

- Grease a slice pan
- Put a baking paper on the slice pan
- 2cm above the sides of the pan
- Melt butter in the microwave
- Put biscuits in a food processor
- Process into a fine crumb
- Add butter and cinnamon and process again
- Press biscuit mixture into the slice pan
- Chill for 30 minutes or until firm
- In a medium bowl combine condensed milk with lemon juice
- In a small jug combine boiling water and gelatine
- Stir until completely dissolved



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Method

- Pour the gelatine mixture into condensed milk mixture
- Pour over biscuit base
- Return to the refrigerator for 1 hour or until set
- Prepare jelly according to packet instructions
- Use 100ml less hot water than directed
- Allow to come to room temperature
- Pour jelly mixture over set milk filling
- Chill for a further 1 hour or until jelly is set
- Carefully remove slice from pan
- Slice to serve



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