



Weet-bix Slice

AMBER

Ingredients

20 weet-bix
5-6 cups skim milk
½ cup brown sugar
1 ½ cups sultanas
1 cup S.R wholemeal flour

Method

1. Combine everything into a bowl, except flour. Cover and refrigerate overnight.
2. The next day the mixture should be gluggy. Add flour and mix well.
3. Spray a baking tray with cooking spray and line with baking paper, so that the baking paper extends over sides (this will be later used to help lift slice from baking tray). Place mixture into baking tray, smooth out to even out mixture.
4. Bake for 1 ½-2 hours on 180 degrees, depending on oven. Slice will be browned on top and firm to touch. If browning before firming up, place a sheet of baking paper over slice while cooking.
5. When cooked, remove from oven, set aside to slightly cool. Remove from baking tray by using the extended baking paper to lift out and place on cake cooler to cool completely.
6. When cool, slice into squares (you should get about 24 pieces).
7. Store in airtight container and refrigerate. Lasts 3-4 days.

Optional- 'ice' pieces of slice using a mixture of 1 cup Greek yoghurt and 1 tsp brown sugar (mix the two together and refrigerate for a few minutes before using), prior to serving.

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