



# NO BAKE APRICOT and COCONUT SLICE

## INGREDIENTS

250grams plain sweet biscuits (eg Milk arrowroot)  
100grams unsalted chopped butter  
½ cup (125ml) sweetened condensed milk  
½ cup (80grams) toasted shredded coconut  
½ cup (80grams) dried apricots, chopped  
200grams white chocolate, chopped  
2 teaspoons vegetable oil

## METHOD

1. Line 3cm deep, 18cm x 28cm lamington tray with baking paper.
2. Process the biscuits until fine crumbs.
3. Combine butter and condensed milk in a saucepan; stir over low heat until smooth.
4. Combine biscuits with coconut and apricots. Add butter mixture and stir to combine.
5. Press mixture firmly into pan, refrigerate, covered, for about 20 minutes or until set.
6. Icing: Stir white chocolate and oil in a small heatproof bowl over a saucepan of simmering water until smooth.
7. Spread icing over slice and refrigerate until firm.
8. Slice when required and store in sealed airtight container.

One batch makes approximately 16 finger size pieces.