



RASPBERRY JELLY SLICE

INGREDIENTS

3 x 85gram packets of raspberry jelly
2 ½ cups of boiling water
395gram can of condensed milk
Packet of biscuits – Golliwog/Scallywag or Arnotts Choc Ripple

METHOD

1. Line a 16 x 26 x 3cm pan with biscuits.
2. Combine 3 x 85gram packets of raspberry jelly with 2 ½ cups of boiling water.
3. Stir well.
4. Pour 1 ¼ cups of jelly mixture into a bowl, stir in a 395gram can of condensed milk.
5. Chill until almost set. Spoon over the base then chill until set.
6. Top with remaining jelly. Chill. When set, cut into fingers.

HOT TIPS

1. You can change the flavour of the jelly depending on the desired taste and look, for example, green jelly for a jungle theme or red jelly for valentines day.
2. This recipe makes about 24 slices and takes around 20 minutes to make plus chilling time.