
Jelly Slice

Sharon Kendall

Family favourite for afternoon tea and frequently requested for the cricket spread.

INGREDIENTS

250g Marie biscuits
— or any other
plain biscuit
180g melted butter
395g can
condensed milk
2½ teaspoons gelatine
¾ cup boiling water
2 lemons, juiced
1 packet strawberry jelly
boiling water as per jelly
packet instructions
an extra
1 teaspoon gelatine
— for the jelly top

Generously line the base and the sides of a slice tin with baking paper.

Crush the biscuits in a food processor (or place in sealed bag and pound with a rolling pin) until they resemble fine breadcrumbs.

Combine the melted butter with the crushed biscuits. Pour the mixture into the lined slice tin and press down to make an even layer. Chill in refrigerator until set.

In the meantime, add 2½ teaspoons gelatine to ¾ cup of boiling water and stir until dissolved. Allow to cool.

Whisk the lemon juice and condensed milk in a bowl, add the dissolved gelatine mixture. Continue to whisk until mixture is smooth.

Remove the set biscuit base from the refrigerator. Pour in the condensed milk layer, return to refrigerator until set (allow 30 to 45 minutes).

Make the jelly to packet instructions, adding an extra teaspoon of gelatine. Allow the jelly to cool until it has reached room temperature.

Carefully pour the jelly over the slice and place it back in the refrigerator until completely set (allow 6 hours or leave overnight).

Remove the set slice from the refrigerator and using a hot knife, cut into squares.

Tips

Jelly flavour/colour can be adjusted to your liking. Quantity of lemon juice may be adjusted to taste or you could even add a little rind.

Do not attempt to cut until completely set — use a hot knife to cut cleanly through the layers.