

Jelly Slice

Preparation Time: 30 minutes

Makes: 12 servings

Ingredients

250g sweet biscuits, crushed

125g butter, melted

1/2 cup lemon juice

1 can condensed milk

1 3/4 tablespoons gelatine

250ml boiling water

85g jelly crystals, any colour



Method

To make the base layer:

- Crush sweet biscuits to a medium-fine grained powder using a rolling pin.



- Melt the butter and pour it over the crushed biscuit. Mix well.



- Grease a deep baking tray. Place the biscuit/butter mixture into the tray and press down to form a firm biscuit layer. Chill in the refrigerator while you make the filling.



To make the filling (middle layer):

- Place the lemon juice in a clean bowl.
- Add a full tin of condensed milk.



- Beat well with an electric mixer to form a smooth mix.



- In a separate bowl, dissolve gelatine in boiling/hot water, using a fork to whisk.



Gelatine, half dissolved

- Once dissolved, add the gelatine to the lemon/condensed milk mix. Beat well with an electric mixer.
- Remove the baking tray containing the biscuit layer from the refrigerator. Pour filling mixture over the biscuit layer and return to the refrigerator to set.



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To make top layer:

- Select your favourite coloured jelly. In a bowl, make the jelly according to packet instructions except with half the water so that the top layer will be fairly firm. Mix the jelly crystals with **half** the water explained on the packet instructions. For example, if the jelly crystals packet says to dissolve the crystals in 250ml of boiling water then add 200ml of cold water, USE 125ml of boiling water and 100ml cold water!
- Once the middle layer has set, pour the jelly on top and return to refrigerator to set.



- Once the jelly has set, slice to serve, and enjoy.

