Honey Weet-Bix Slice

EASY - MEDIUM • 45 MINS

Our very own Capilano ode to the classic. Perfect for lunches, fetes and treating yourself mid-afternoon! It's also beautiful for weekend picnics or parties.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy - Medium	15 mins	10 mins	12

Ingredients

Base

- 5 Weet-Bix, crushed
- 1 ½ cups plain flour

Method

1. Preheat oven to 180°C (fan-forced). Combine Weet-Bix, flour, baking powder and desiccated coconut in a mixing bowl.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- 2 tsp baking powder
- ¾ cup desiccated coconut
- 360g (1 cup) Capilano Pure Honey
- 200g butter
- 1 tsp vanilla extract

Icing

- 180g (½ cup) Capilano Pure Honey or Macadamia Honey
- 120g cold butter
- 1 tsp cocoa powder (optional)

Method

2. Place honey and butter into a saucepan and cook, stirring, over a low heat until the mixture is melted and well combined. Remove from heat and stir in vanilla extract.

3. Pour the honey mixture into the bowl with the Weetbix mixture and mix together. Transfer to a lined 20cm x 30cm baking dish and bake for 18-20 minutes or until firm. Set aside to cool completely.

4. To make the icing, place cold butter, sifted cocoa powder (if using) and honey in the bowl of a stand mixer or use hand beaters to combine until light and fluffy, about 8-10 minutes. Spread on top of the cooled slice and refrigerate for 1 hour until firm, then slice to serve.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.