



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
Easy - Medium

PREP TIME
15 mins

COOKING TIME
10 mins

SERVINGS
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.

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- 2 tsp baking powder
- $\frac{3}{4}$ cup desiccated coconut
- 360g (1 cup) **Capilano Honey**
- 200g butter
- 1 tsp vanilla extract

Icing

- 180g ($\frac{1}{2}$ cup) **Capilano 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

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