

Apricot & Coconut Slice.

Ingredients

- 250g plain biscuits
- 100g butter, chopped
- ½ cup(125ml) sweetened condensed milk
- ½ cup coconut
- ½ cup finely chopped apricots

Directions

1. Grease a 19x29cm slice pan
2. Line the base with baking paper (extend over edges 2cm on long side-this makes it easy to get out of the slice pan)
3. In food processor process the biscuit's until fine.
4. Add apricots and coconut.
5. Combine butter & sweetened condensed milk in small saucepan. Stir over low heat until smooth.
6. Mix together dry and wet ingredients and press into slice pan.
7. Cover & refrigerate for at least 30minutes or until set.
8. Ice with orange or lemon icing.

