

ANZAC Slice with Passionfruit Icing



Ingredients

- 1/2 cup coconut
- 75g butter melted
- 1/2 cup condensed milk
- 1 1/4 cups icing sugar
- 2 tbs passionfruit pulp
- 400g ANZAC biscuits

Method

1. Finely crumb the ANZAC biscuits in a food processor or by hand.
2. Place the crumbs into a large bowl. Stir in the coconut, butter and condensed milk. Mix well.
3. Press the mix firmly into a slice tin 20cm x 30cm.
4. Refrigerate for a few hours or until firm.
5. Sift the icing sugar into a bowl, then stir in passionfruit pulp to make a firm paste. Microwave on high for 30 seconds, or until it is warm and spreadable, or place over a bowl of simmering water
6. Spread icing over the slice. Return to fridge until the icing is set, then cut into squares.

NOTES

I find I don't need to heat the icing, just mix a bit extra pulp into the icing sugar.