

A slice of heaven

Here's a tempting treat everyone can enjoy – including people sensitive to wheat and gluten. Try the chocolate-dip version, too. They're both absolutely mouth-watering

Choc Muesli Slice

Best kept in the fridge, but bring to room temperature before slicing.

Makes about 24 squares

Preparation: 10 minutes

250g good quality dark chocolate,
broken into pieces

3 cups Monster Muesli Free & Lo
gluten-free muesli

1 cup shredded coconut

1 cup (125g) flaked almonds

³/₄ cup sultanas

¹/₂ cup finely chopped dried apricots

400g can skim sweetened
condensed milk

+ Kids love 'em

1 Preheat oven to 180°C/160°C fan-forced. Line a 26x16cm (base measurement) slab pan with baking paper, allowing it to extend on two opposite sides for handles.

2 Place chocolate in a microwave-safe bowl. Heat on High (100%) in 20-second bursts, stirring after each, until melted. Spread evenly into prepared pan. Chill until firm.

3 Combine muesli, coconut, almonds and fruit in a large bowl. Add milk and stir until ingredients are thoroughly coated. Press mixture firmly over chocolate layer.

4 Bake for 15-20 minutes until set and pale golden. Cool completely until the chocolate layer is firm. Remove slice from the pan. Use a warm, sharp knife to cut into 4cm squares. Store, covered, in a cool place.

More more-ish chocolate

Florentine Muesli Biscuits Press tablespoons of the muesli mixture into firm mounds, well apart on paper-lined baking trays. Bake for 12-15 minutes until set and golden. Cool completely on trays. Dip each biscuit halfway into melted chocolate to coat. Refrigerate on a tray lined with baking paper until set. **+**

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