



# KIWI SLICE

---

## *Crust Ingredients*

120g coconut oil

2 Tbsp cocoa

½ cup icing sugar

½ cup desiccated coconut

100g cornflakes

¼ tsp salt

½ cup almond slices, toasted

---

## *Topping Ingredients*

1 serving condensed milk (*see recipe below*)

50g butter

½ tsp vanilla essence

1 Tbsp brown sugar

---

## *Directions*

1. For the **crust**, grease and line a 18 x 23cm (approx) slice tin.
2. Melt the coconut oil.
3. Sieve and then add the cocoa and icing sugar. Then add the coconut, cornflakes and salt.
4. Mix well to combine. Press the mixture into a slice tin. Set aside.
5. For the **topping**, melt butter and add condensed milk, vanilla essence and brown sugar. Boil gently for 5 minutes, stirring continually so that it doesn't stick to the bottom of your pan.
6. Pour mixture over base of slice. Sprinkle with toasted almond slices.
7. Put in the fridge to set overnight, then cut into desired size.

---

## *Homemade Sweetened Condensed Milk*

1. Combine ¾ cup Taupo Pure® milk powder and ¾ cup granulated sugar in mixing bowl.
2. Pour ½ cup hot water into blender.
3. While blending on medium speed, stream in the milk and sugar mixture, and blend until smooth.

---

*Discover more delicious recipes at [www.taupopure.co.nz](http://www.taupopure.co.nz)*