

Macadamia Slice

Written by jenny Schimak
Wednesday, 21 April 2010 13:07 -

Ingredients

- 2 cups rice bubbles
- 1 cup coconut
- 1 cup chopped macadamia plus extra nuts
- 1 cup brown sugar
- 1 cup SR flour
- 200g melted butter

Icing

- 2 1/2 cups icing sugar
- 1 dessertspoon butter
- 1 tspn vanilla
- boiling water

Method

- Preheat oven to 180C
- Mix sugar, rice bubbles, coconut, flour and nuts.
- Add melted butter and mix well together.
- Press into 30x20 tin.
- Bake for 25 minutes.
- Ice with Vanilla icing while warm.
- Sprinkle with extra chopped nuts.

Vanilla Icing

- Mix sugar, butter and vanilla and add a small amount of boiling water to make a paste.

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