

candy crumb cake

SERVES 18 • PREP 15 MINS + 4 HOURS CHILLING TIME

3/4 cup (7 ounces/180 grams) sweetened condensed milk
1/2 cup (1 stick/120 grams) butter, melted
2 1/2 cups (8 ounces/250 grams) malt biscuit crumbs
1 cup (5 ounces/150 grams) assorted lollies, roughly chopped
1 cup (3 ounces/100 grams) shredded coconut

- 1 Combine sweetened condensed milk with melted butter in a large bowl.
- 2 Stir in biscuit crumbs and chopped lollies. Mix well.
- 3 Form into a log shape. Roll in coconut to coat.
- 4 Refrigerate for around four hours. Slice using a sharp knife.

VARIATIONS

Substitute lollies for chopped dried fruit, such as raisins, dates or apricots.

Use alternate biscuits, such as ginger snaps, choc chip cookies or butterscotch fingers.

Incorporate nuts or seeds.

Add flavourings in the form of spices, syrups, spreads or essences.

Exchange the coconut coating for a drizzle of chocolate or spattering of sprinkles.

Form mixture into balls then skewer with a stick to make pops.