

# Weetbix Slice

## Ingredients

5 crushed Weetbix (80 grams)  
1 ½ cups flour  
2 teaspoons baking powder  
2 tablespoons cocoa  
¾ cup coconut  
1 cup sugar  
200 grams butter  
1 teaspoon vanilla essence

## Method

Turn the oven on to Bake 180. Line a 20 x 30 cm baking dish with baking paper.

Combine Weetbix, flour, baking powder, cocoa and coconut in a large bowl.

Melt butter and sugar together on a low heat until the sugar is dissolved. Add the vanilla essence.

Add the butter mixture to the dry ingredients and mix well. Press evenly into the baking dish. Bake for about 15 minutes. Remove from oven and cool

## Icing

2 cups icing sugar  
2 tablespoons cocoa  
1 tablespoon melted butter  
Water to mix

Sift icing sugar and cocoa into a bowl. Add the butter and enough water to make a spreadable icing. Spread over the cooled slice.