

FIFTEEN'S, NO BAKE TRAYBAKE



I grew up in Northern Ireland and no-bake traybakes such as these would be found in every café, recipe book and a lot of homes. When someone called in to our house my mum would ask if they wanted a wee cup of tea in their hand – which meant a cuppa and a traybake or biscuit.

Moving to England I soon realized that no one knew what fifteens were so I've been sharing the recipe in my baking classes.

They are called fifteens as there are 15 of each of the main ingredients – digestive biscuits, cherries and marshmallows. Easy to make, no cooking required and kids will have great fun making them too.

Ingredients:

15 marshmallows (cut into small pieces)

15 glace cherries (quartered)

15 digestives (broken into pieces – place in a bag and crush with a rolling pin)

About 200ml of condensed milk

100g desiccated coconut, to coat

Directions:

Put marshmallows, cherries and biscuits into a bowl

Stir in condensed milk gradually until all the mix combines

Spread a large piece of baking paper or tinfoil on the work surface and sprinkle over coconut

Place the mix on top and roll into a large sausage shape

Roll in the coconut to ensure it is fully covered

Press the mix to ensure it is as firm as possible

Wrap in baking paper, foil or Clingfilm to ensure it keeps its sausage shape

Put in the fridge – or a cool place – to firm up for at least 3 hours

Slice into 15 pieces and enjoy with a cuppa!

BIG
BRUMMIE