

JELLY TOTS BISCUIT BITES

Makes 12

Hands-on time: 15 minutes

Hands-off time: 3-4 hours or overnight

INGREDIENTS

4 slabs (80g each) white chocolate

$\frac{2}{3}$ cups (153g) margarine, room temperature

$\frac{3}{4}$ tin (289g) condensed milk

1 pack (200g) shortbread biscuits

2 packs (100g each) Jelly Tots Original

$\frac{1}{2}$ cup desiccated coconut

Serving suggestion:

Strawberry milk

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. Neatly line the bottom and sides of a square baking dish (20cm) with baking paper overhanging on the sides.
2. Break the white chocolate into blocks and add it to a large heatproof bowl. Dice the margarine and add it and the condensed milk to the bowl and microwave for 2-3 minutes, stirring every 30 seconds until melted and smooth. Set aside to cool for 5 minutes.
3. Gently fold the desiccated coconut through the melted chocolate mixture.
4. Place the biscuits into a large resealable bag. Using a rolling pin, gently crush the biscuits into chunky bite-size pieces. **Chef's Tip: Use a clean bottle if you don't have a rolling pin!*
5. Fold the crushed biscuits and one and a half packs of the Jelly Tots Original through the chocolate mixture.
6. Pour the mixture into the prepared baking dish and smooth the top with a spoon. Sprinkle the remaining half a pack of Jelly Tots on top.
7. Refrigerate for 3-4 hours, or overnight, until firmly set.
8. Remove the baking paper from the dish. Cut the biscuit bites into 12 squares. Serve with a glass of strawberry milk and ENJOY! **Chef's Tip: Dip a knife in hot water and dry for easy cutting!*