

Honey Weet-Bix Slice

EASY - MEDIUM • 45 MINS

Our very own Capilano ode to the classic. Perfect for lunches, fetes and treating yourself mid-afternoon! It's also beautiful for weekend picnics or parties.



SKILL LEVEL Easy - Medium

PREP TIME 15 mins COOKING TIME
10 mins

SERVINGS

Ingredients

Base

- 5 Weet-Bix, crushed
- 1½ cups plain flour

Method

1. Preheat oven to 180°C (fan-forced). Combine Weet-Bix, flour, baking powder and desiccated coconut in a mixing bowl.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 2 tsp baking powder
- ¾ cup desiccated coconut
- 360g (1 cup) Capilano Organic Raw Honey
- 200g butter
- 1 tsp vanilla extract

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- 180g (½ cup) Capilano Organic Raw Honey
- 120g cold butter
- 1 tsp cocoa powder (optional)

Used in this recipe



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled
on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand
harvested by Aussie beekeepers from hives
located within a 5km organic foraging radius
and carefully packed to organic specifications.

Make the Sweet Switch Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

- 2. Place honey and butter into a saucepan and cook, stirring, over a low heat until the mixture is melted and well combined. Remove from heat and stir in vanilla extract
- 3. Pour the honey mixture into the bowl with the Weetbix mixture and mix together. Transfer to a lined 20cm x 30cm baking dish and bake for 18-20 minutes or until firm. Set aside to cool completely.
- 4. To make the icing, place cold butter, sifted cocoa powder (if using) and honey in the bowl of a stand mixer or use hand beaters to combine until light and fluffy, about 8-10 minutes. Spread on top of the cooled slice and refrigerate for 1 hour until firm, then slice to serve.

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