

Taking A Walk Down The Memory Lane One Jelly Slice At A Time...



Two weeks ago, you stumbled upon your childhood photo album while decluttering. So, you brewed yourself some coffee as you curled up on the couch with the album. But what stood out to you the most were the photographs from your 12th birthday party; when your mum baked you her special spongy soft chocolate cake, along with jelly slice for desserts. After all, what's a birthday party without yummy, tang treats!

And, so with your little one's birthday just around the corner, you decide to take a walk down the memory lane by baking layered jelly slice. You choose to partake in years of family tradition by crafting these Australian sweet treats for your kid's birthday with love.

However, baking these three-layered sweet treats can be a bit intimidating, especially if it's your first time. But before you give up on adding this delicious treat to the birthday menu, here's a little breakdown on how to achieve the perfect jelly slice for the event!

Line both the sides and the base of the slice pan correctly. Make sure you leave a substantial amount of the baking paper hanging from the sides of the pan. Grease the baking paper liberally. Now take 250 g plain biscuits of sweet taste and crush them finely using a food processor or a rolling pin.

Melt 17g of butter in a saucepan. Once completely melted, pour it into a bowl containing the crushed biscuits. Make sure to also add a pinch of finely ground cinnamon to the bowl. Now blend the mixture until properly mixed.

Remove the mixture from the glass bowl and carefully pour it into the slice pan. Use a large spoon to press down on the mixture to create a uniform surface. Place the tray in the fridge to set properly for 30 minutes.

While the mixture's in the fridge, get ready to make a finger-licking filling for your jelly slice. Take a $\frac{3}{4}$ cup of water and heat it until it's boiling. Add two teaspoon of the gelatin powder to the hot water. Continue stirring the mixture until fully dissolved. Now store this mixture into lemon and condensed milk concoction. Make sure to pour the prepared mixture liberally over the crushed biscuits and keep the pan back in the fridge for an hour.



In the meantime, take 85 g of jelly crystals in red color. And, prepare the jelly as per the instructions on the packet. Once the jelly mixture has reached room temperature, pour it over the milk layer. Now let it sit in the fridge for an hour at least.

An hour later, remove the jelly slice from the pan. However, make sure that the jelly has set properly. Now carefully slice it to serve on your favorite vintage handpainted platter!

But that's not all! If the classic jelly slice recipe's too bland for your taste, you can also play things up a bit by experimenting with different types of biscuits. For instance, you can also go for coconut biscuits instead of using plain sweet biscuits.

