

JAFFA MARSHMALLOW SLICE



 Makes 30 slices

 Prep Time 15 minutes

INGREDIENTS

- 125 g margarine or butter
- ½ cup sugar
- 3 Tbsp cocoa
- 1 egg
- 1 tsp vanilla essence
- 1 tsp grated orange zest
- 3 cups **Weight Watchers Breakfast Cereal**
- ¼ cup sultanas
- ½ cup baby marshmallows

METHOD

1. Heat the margarine or butter, sugar and cocoa together in a saucepan until the butter has melted.
2. Remove from the heat and cool one minute. Beat in the egg, vanilla essence and orange rind.
3. Place the **Weight Watchers Breakfast Cereal** into a plastic bag and crush lightly with a rolling pin.
4. Mix the crushed cereal, sultanas and marshmallows into the melted mixture. Press evenly into a, baking paper-lined 19cm x 29cm slice tin.
5. Refrigerate for 4 hours or until firm. Use a warm knife to cut into 30 pieces to serve.

TIPS

Keep refrigerated.