



CLASSIC HOMEMADE SLICES



**50 Delicious Baked
and Non-Baked
Recipes**



TONY VINCKX



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Introduction



Many families have handwritten family cookbooks containing a variety of favourite family recipes, magazine recipe cards sticky-taped in those same books and pieces of paper containing melt & mix recipes. Those family cookbooks were developed by grandmothers, and later passed on to later generations. This book takes many of those traditional baked and non-baked slice recipes found in my own family cookbooks that have been developed over the past 60 years to show that classic slices can still be enjoyed today. You will also be introduced to the universal slice base, which allows you to take the traditional slice base but, using various toppings, create innovative variations on the classic slice. This has resulted in creating a surprising new number of slices that will be very new to readers, but very popular in my family.

I have also included tips to show readers that slice recipes are very versatile. For example, you can substitute ingredients to create a different type of slice or simply create it traditionally, which is why many recipes included in the book are considered classics, because regardless of the decade, they are still popular and delicious as omni-generational recipes!

Whether you want a slice as a snack, treat, or dessert, or regardless of the occasion, do yourself a favour, when you find a recipe in this book that matches your taste buds, go forth and cook that slice for yourself to enjoy.

Tony Vincex

What are Slices, Bars, and Squares?

Let's begin with what are slices, bars, and squares?

In British English, such as in Australia, Britain, and New Zealand, the term “slices” refers to any recipe batter that is spread out evenly on a baking tray/pan and is either baked in the oven or left in the refrigerator to set (non-baked), and the base may or may not be covered with icing or a topping, which is later cut into individual portions using a kitchen knife, or what's traditionally known as a “slice.” Slices are not classified as cake, because they are much thinner than the height of a cake.

In American English, such as in northern America, the term “squares” means the same thing as “slices,” namely batter spread out on a baking tray/pan and is either baked or refrigerated and later cut into individual portions or “squares.” Squares are classified as cookies (or what we call biscuits in British English) because the texture is dense and similar to cookie batter/dough. The term “bar” means the batter has been evenly spread to occupy all sides of a baking tray/pan and is later cut into individual portions.

As mentioned, slices are plural and refer to both 1) baked or refrigerated recipes that have a single layer of crust or base with or without icing, and 2) baked or refrigerated recipes with a single layer of crust or base with either a filling between the crust layers or a topping over the base, such as icing. Bars and squares are classified into two types. Batter that's baked or refrigerated as a single layer of crust is known as a one-step recipe, for example, a brownie, whereas a recipe with multiple layers, such as a filling and/or covered with a topping, is called a two-step recipe, for example, a lemon bar.

All recipes contained in this book are referred to as slices, but technically they are also known as bars or squares!

Tips For Reading Recipes

Before using a recipe, read the recipe twice.

The first time you read it, you need to decide if it is something that you want to cook or eat for yourself, or perhaps consider if others would enjoy it? Next, decide if there's an ingredient that you do not like? Is there a piece of equipment you do not own? How long will it take to cook?

The second time you read it, you need to think about the ingredients and ask yourself, do you have all the ingredients? Perhaps you might want to substitute an ingredient for something healthier. To cook the recipe, do you need to use the oven? Do you need to go shopping to buy something? For kids, please consider the degree of difficulty – will you need help from your parents?

Before you start, take out everything you need for the recipe and place mixing bowls, saucepans, electric beater, mixing spoons, measuring cups, baking tray, spatula etc and all the ingredients.

When using a recipe for the first time, do just what the directions tell you to do. The next time you make the recipe, you can make changes to the ingredients, such as using less sugar, substituting one ingredient for something else, such as salted butter for unsalted butter, tweaking the amount of flour, substituting sugar for honey, and so on.

Please be mindful that a recipe may not work the first time, so do not just give up, please try again! Slice recipes are versatile, so once you understand the cooking method, how to create the base, you can then think about changing the toppings/icings to create your own bespoke slice!

Cooking Method Tips

To help people new to making slices and ensure you get a great outcome, please read the following cooking method tips!

- 1** In this book, oven temperatures are shown in conventional, so if you use a fan-forced oven (non-conventional), a little trick is to reduce the temperature by 25 degrees because convection ovens have a fan that circulates hot air, meaning slices will cook faster. Always remember that every oven is different!
- 2** Please use a microwave-safe bowl to melt chocolate melts in the microwave. However, you must use either a microwave-safe bowl, glass, or a ceramic bowl to melt chocolate chips, because a glass bowl will not burn chocolate chips, whereas chocolate melts are made from cocoa butter and take less effort to melt!
- 3** When greasing and lining a baking tray/pan with baking paper, always leave 5 cm overhanging on each side. This gives you something to grip onto when removing the slice from the tray/tin/pan.
- 4** Any recipe that uses rice bubbles as an ingredient, feel free to use any brand of puffed rice.
- 5** Any recipe that uses vanilla essence can be substituted with vanilla extract! Vanilla extract is a natural product and gives a stronger vanilla flavour, whereas the essence is synthetic, and contains artificial flavours and colours!
- 6** In this book, lemon rind means using a microplane to lightly grate the skin of a lemon, whilst lemon zest means using a classic metal box grater to grate the lemon peel.

Cooking Method Tips

7

A note about using a sugar or candy thermometer. They have a higher heat and temperature range and read up to 204°C/400°F, whereas kitchen / digital / meat thermometers have a limited range and read up to 95°C/200°F.

8

The golden rule for melting butter is taking it slowly. When using the stove top, you must use a low heat, otherwise you can easily burn the butter. When using a microwave, place the ceramic coffee cup in the microwave on high for 20 seconds and repeat until the butter is melted. Leave to cool for 1 minute!

9

A good idea for newbies learning to cook slices is to purchase a 3-piece nonstick baking tray set or bakeware set, which comes with three different sized trays, namely a large, medium, and small. The larger size comes in handy if you decide to double the ingredients of one of your favourite slices.

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Regarding the use of baking trays/pans, if the tray/pan is too small, then the slice base will be too thick, and it might burn on the outside and be raw in the middle. If the tray/pan is too large, then the slice base will be too thin and may overcook. If you use a large rectangular-sized baking tray/pan, you will need to scale up or double the base ingredients!

Many recipes in this book will use a standard rectangular baking tray/pan, also known as a “slice and brownie pan.” In Australia, a lamington tin/tray is the most widely used baking tray to make slices, which is why it’s referenced in the majority of the recipes. You should note that a standard baking tray may vary with each manufacturer, such as 28 cm x 18 cm x 3.5 cm or 27 cm x 17 cm x 3 cm.

Lemon Coconut Slice

PREP TIME 15 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1 teaspoon grated lemon rind
1 cup desiccated coconut

Icing

2 cups icing sugar, sifted
3 tablespoons lemon juice
15g unsalted butter, softened
2 tablespoons desiccated coconut

Directions:

- 1** Gather all the ingredients and cooking utensils for the recipe. Grease (or use olive oil or canola cooking spray) and line a lamington tray with non-stick baking paper.
- 2** In a saucepan, add the sweetened condensed milk and butter and stir over a gentle heat until the butter melts and the mixture has combined.
- 3** Crush the biscuits very finely. Add the lemon rind and coconut and mix well. Next, add the milk and butter mixture to the biscuit crumb mixture and combine.
- 4** Spoon the mixture into the prepared baking tray/pan and spread it evenly. Refrigerate for 1 hour to set.
- 5** *Icing:* Combine the sifted icing sugar, lemon juice, and soft butter (15g) into a mixing bowl and mix until smooth. Spread the icing over the base, spread it evenly and sprinkle the desiccated coconut on the icing. Refrigerate until set, and then cut into squares.

Note: The universal slice base is so versatile that you can create new slices using different toppings or icings!

Caramel Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon lemon rind
1 cup desiccated coconut

Icing

1/2 cup butter, salted
1 cup packed brown sugar
1/4 cup milk (any)
2 cups icing sugar, sifted
1 teaspoon vanilla essence
1/4 cup unsalted peanuts, chopped

Directions:

- 1** Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with non-stick baking paper.
- 2** In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.
- 3** *Icing:* Place the butter and brown sugar in a medium saucepan on a medium heat and stir until the sugar dissolves. Add the milk and stir. Remove the saucepan from the heat and add the icing sugar and vanilla. Beat the mixture using a wooden spoon (or wire whisk) until smooth. Pour the icing over the base and spread it evenly with a spatula, fork, or the back of a spoon. Sprinkle the chopped peanuts over the icing and allow the slice to cool to room temperature (it should look smooth), before refrigerating.

Tip: You can substitute lemon rind in the base with vanilla essence.

Chocolate Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon lemon rind
1 cup desiccated coconut

Icing

1/2 cup unsalted butter
1/4 cup milk (any)
2 cups icing sugar, sifted
1 tablespoon cocoa powder, sifted

Directions:

1

Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with non-stick baking paper.

2

In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.

3

Icing: Combine the sifted icing sugar, milk, cocoa, and soft butter in a mixing bowl. Mix with a wooden spoon (or wire whisk) until smooth. Pour the icing over the base and spread it evenly with a spatula, fork, or the back of a spoon. Allow the slice to cool to room temperature (it should look smooth), before refrigerating.

Tip: Feel free to substitute lemon rind in the universal slice base, with 1/2 teaspoon of sifted cocoa powder.

Nutella Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon lemon rind
1 cup desiccated coconut

Icing

225g dark chocolate melts
3 tablespoons Nutella

Directions:

1

Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with non-stick baking paper.

2

In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.

3

Icing: Melt the chocolate in a microwave-safe bowl on high for a 30-second blitz, remove to stir, and repeat the process until melted. This may take 1-2 minutes. Alternatively, on the stove top, you can place a heatproof bowl on top of a saucepan filled with 4 cm of water to gently melt chocolate. Add the Nutella to the melted chocolate and mix to combine. Pour the Nutella mixture onto the base and spread it evenly and refrigerate until the slice is set.

Tip: Chocolate melts are made from cocoa butter, so they can be easily melted, whilst chocolate chips are made from stable oils, which means during baking, they will hold their shape and will not melt at higher temperatures.

Coffee Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon lemon rind
1 cup desiccated coconut

Icing

1/2 cup unsalted butter
1/4 cup milk (any)
2 cups icing sugar, sifted
1 tablespoon instant coffee
3 tablespoons boiling water

Directions:

1

Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with baking paper.

2

In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.

3

Icing: In a coffee cup, mix the instant coffee and boiling water and set aside. Next, combine the sifted icing sugar, milk, and soft butter in a mixing bowl. Mix with a wooden spoon (or wire whisk) until smooth. Add the coffee liquid and mix to combine. Pour the icing over the base and spread it evenly with a spatula, fork, or the back of a spoon. Allow the slice to cool to room temperature (it should look smooth), before refrigerating.

Tip: Feel free to substitute instant coffee with coffee essence. For all icings, you can add a little more milk, if needed, to help the icing become more spreadable!

Strawberry Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon lemon rind
1 cup desiccated coconut

Icing

1/4 cup unsalted butter
1/4 cup milk (any)
3 tablespoons strawberry ice cream
topping
1 cup icing sugar, sifted
pink food colouring

Directions:

1 Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with non-stick baking paper.

2 In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.

3 *Icing:* Combine the sifted icing sugar, milk, and soft butter in a mixing bowl. Mix with a wooden spoon (or wire whisk) until smooth. Add the strawberry topping and 2 drops of pink food colouring and mix again. Pour the icing over the base and spread it evenly with a spatula, fork, or the back of a spoon. Allow the slice to cool to room temperature (it should look smooth), before refrigerating.

Tip: When cutting slices into squares, try running your knife under the hot running water tap and then quickly drying the knife with a paper towel between cuts!

Peanut Butter Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon vanilla extract
1 cup desiccated coconut

Icing

1/2 cup unsalted butter
1/4 cup milk (any)
2 cups icing sugar, sifted
3 tablespoons peanut butter, smooth

Directions:

1

Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with non-stick baking paper.

2

In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.

3

Icing: Combine the sifted icing sugar, milk, and soft butter in a mixing bowl. Mix with a wooden spoon (or wire whisk) until smooth. Add the peanut butter and mix again. Pour the icing over the base and spread it evenly with a spatula, fork, or the back of a spoon. Allow the slice to cool to room temperature (it should look smooth), before refrigerating.

Tip: An alternative icing for this recipe involves melting 2 cups of white chocolate melts with 3/4 cup peanut butter (smooth) and then pouring the icing over the top of the slice and spreading it evenly.

Ginger & Coconut Iced Slice

PREP TIME 25 MINUTES | NO COOKING REQUIRED | MAKES 20

Ingredients:

Universal Slice Base

1/2 cup sweet condensed milk
125g unsalted butter
250g milk arrowroot biscuits
1/2 teaspoon lemon rind
1 cup desiccated coconut

Icing

150g butter
1/4 cup golden syrup
1/2 tablespoon ground ginger
1 cup icing sugar, sifted
1 cup desiccated coconut

Directions:

1

Gather all the ingredients and cooking utensils for the recipe. Grease (or use cooking spray) and line a lamington tray with non-stick baking paper.

2

In a small saucepan, add the sweetened condensed milk, and butter and stir over a gentle heat until the butter melts. Crush the biscuits very finely, add the lemon rind and coconut and mix well. Next, add the milk and butter mixture and combine. Spread the mixture evenly into the prepared baking tray/pan and refrigerate to set.

3

Icing: In a small saucepan, combine the butter, golden syrup, and ginger over a medium heat. Add the icing sugar and whisk to combine. Pour the icing over the base, spread it evenly and sprinkle the top with desiccated coconut. Allow the slice to cool to room temperature (it should look smooth), before refrigerating.

Tip: Alternatively, you can add the ground ginger to the base rather than use it in the icing, or an alternative topping involves melting 60g butter with 200g of dark chocolate melts and spreading it evenly over the base!

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