

WHITE CHRISTMAS

<i>Ingredients</i>	<i>Equipment</i>
250 Grams Copha	Chopping Boards
1 Cup Icing Sugar	Knives
1 Cup Sultanas	Small Saucepan
100 Grams Glazed Cherries	Sifter
100 Grams Dried Apricots	Large Mixing Bowl
1 Cup Desiccated Coconut	Wooden Spoon
1 Cup Full Cream Milk Powder	Lined Baking Pan
1 ¼ Cups Rice Bubbles	Metal Spoon

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift Icing Sugar in to the large mixing bowl
4. Finely chop the dried apricots
5. Finely chop the glazed cherries
6. Add the sultanas, apricots, cherries, coconut, milk powder and rice bubbles into the large mixing bowl and stir until well combined.
7. Add the melted Copha to the bowl and stir until well combined.
8. Transfer the mixture to the lined pan.
9. Firmly press the mixture into the pan using the back of a metal spoon.

10. Place in the refrigerator until the slice is cold and set.