

Fifteens

Ingredients

15 digestive biscuits

15 marshmallows (or 30 mini marshmallows)

15 glacé cherries

200ml condensed milk (buy one small can as you might need more)

75g desiccated coconut

1. Put the digestive biscuits in a bag and bash with a rolling pin until they look like crumbs.
2. Cut each of the marshmallows into 4 (or 2 - depending on how big you want them to be)
3. Cut the glacé cherries in 2.
4. Place half the marshmallows and cherries into the mixing bowl with the biscuits and pour in 150ml of condensed milk. Give it a good mix and add the rest of the marshmallows and cherries. If the mixture looks like it's on the dry side, add a little more of the milk.
5. Cut a large piece of clingfilm (or tinfoil) and put half of the coconut on the clingfilm, then pour the mixture onto it. Put the rest of the coconut on top and roll the clingfilm over to create a sausage shape.
6. Chill in the fridge for a couple of hours to harden.
7. Once chilled, cut into 15 slices and enjoy!

