



5 NO-BAKE SLICES

TO MAKE WITH A TIN OF
CONDENSED MILK &
A PACKET OF BISCUITS

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Hey there, sweet tooth!

If there's a tin of **condensed milk** and a packet of **Marie biscuits** in the pantry, you're in business.

These **no-bake favourites** are simple, nostalgic, and always the first to disappear from the fridge.

These are the **easy**, nostalgic, **no-fuss recipes** I grew up with ...the ones my boys now ask for every time they come home for dinner.

No oven, **no fancy gear**, just the kind of slices we used to make as kids...with a few delicious upgrades.

Let's make something sweet.





NO-BAKE PEPPERMINT SLICE

Our favourite childhood chocolate fridge slice

INGREDIENTS :

- 250g Marie biscuits
- 395g can sweetened condensed milk
- 150g desiccated coconut
- 2 tablespoons cocoa powder

Filling:

- 270g icing sugar
- 3-4 tablespoons cream
- 2 tsp peppermint extract

Topping:

- 200g dark chocolate (for topping)
- 25g butter (for topping)

HOW TO MAKE :

- Crush biscuits in a large bowl.
- Stir in coconut and sifted cocoa.
- Add condensed milk – mix well.
- Press firmly into a lined slice tin.

Filling:

- Beat icing sugar, cream and peppermint until smooth, pour over the base and chill.

Topping:

- Melt chocolate with butter and spread over the base.
- Chill until firm, then slice and enjoy!

NO-BAKE LEMON SLICE

Zesty, creamy, and layered with nostalgia.



try it with lime for a twist

INGREDIENTS :

- 500g Marie biscuits
- 395g can sweetened condensed milk
- 200g butter, melted
- 100g desiccated coconut
- Zest of 1 lemon
- 1/3 cup lemon juice

Icing:

- 300g icing sugar
- 15g softened butter
- 2 tbsp lemon juice
- Extra coconut, to decorate

HOW TO MAKE :

- Crush biscuits in a large bowl.
- Stir in coconut and lemon zest.
- Add condensed milk, melted butter and lemon juice – mix well.
- Press into a lined slice tin and chill.
- Beat icing ingredients until smooth, then spread over the base.
- Sprinkle with coconut, chill until firm, slice and serve!

EASY JELLY SLICE

The old school Aussie party favourite.

INGREDIENTS :

- **Base:**
- 250g Marie biscuits
- 185g butter, melted
- **Middle Layer:**
- 395g can sweetened condensed milk
- 2 tablespoons lemon juice
- 2 teaspoons gelatine powder
- 3/4 cup boiling water
- **Top Layer:**
- 85g packet raspberry jelly crystals
- 250ml boiling water
- 200ml cold water

HOW TO MAKE :

- Crush biscuits and mix with melted butter. Press into a lined slice tin and chill.
- Dissolve gelatine in boiling water. In a bowl, mix condensed milk and lemon juice, then stir in gelatine mixture. Pour over base and chill until set (1-2 hours)
- Dissolve jelly crystals in boiling water, then add cold water. Cool to lukewarm, then pour gently over slice.
- Chill until fully set. Slice and serve cold!





SNOWBALL SLICE

The OG condensed milk snowballs, in slice form!
4 Ingredients, no bake, and disappear FAST

INGREDIENTS :

- 250g Marie biscuits
- 395g can sweetened condensed milk
- 2 tablespoons cocoa powder
- 1 cup desiccated coconut
- Extra coconut, to sprinkle on top

HOW TO MAKE :

- Crush biscuits in a large bowl.
- Stir in cocoa and coconut.
- Add condensed milk and mix until well combined.
- Press firmly into a lined slice tin.
- Sprinkle generously with coconut.
- Chill until firm, slice and serve!

RICE BUBBLE CARAMEL SLICE

Chewy, chocolate-drizzled heaven in a square

INGREDIENTS :

- 250g Marie biscuits
- 70 grams Rice Bubbles
- 395g can sweetened condensed milk
- 125g butter
- 2 tbsp golden syrup
- 50g dark chocolate, melted (for drizzling)

HOW TO MAKE :

- Crush biscuits in a large bowl. Stir in rice bubbles.
- In a saucepan, heat condensed milk, butter and golden syrup over low heat for 5–10 minutes, stirring constantly, until golden and slightly thickened.
- Pour over biscuit mixture and mix well.
- Press into a lined slice tin and chill until firm.
- Drizzle with melted chocolate, chill again, then slice and serve!



LET'S KEEP BAKING TOGETHER

That's just the beginning!

I've got so many more delicious recipes on the blog....some retro favourites, some with a fun, flavourful twist.

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