

THE BRITISH COOKBOOK



PHAIDON

FIFTEENS

NORTHERN IRELAND

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The rather cutely named Fifteens – there's fifteen of each principal ingredient – is a Northern Irish recipe that comes together like a traybake but requires only a simple assembly job and some chilling in the fridge. Make it a day in advance for children's parties, so it has ample time to set.

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Serves: 6

Prep time: 15 minutes, plus 2–12 hours setting

- 15 digestive biscuits
(shop-bought or homemade), crushed
- 15 marshmallows, quartered
- 15 glacé (candied) cherries, coarsely chopped
- about 175 ml/6 fl oz ($\frac{3}{4}$ cup) condensed milk
- 4 tablespoons desiccated (unsweetened shredded) coconut

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- * Put the biscuits in a plastic bag and carefully crush using a rolling pin.
- * Put the crushed biscuits, marshmallows and cherries into a large bowl and pour in the condensed milk. Stir very well to make a sticky dough.
- * Spread the desiccated (unsweetened shredded) coconut quite thickly over a work counter and pour or spoon the mixture over the coconut. Roll the mixture in the coconut, making it into a thick sausage shape. Wrap the mixture tightly in clingfilm (plastic wrap) and leave to set for at least 2 hours and ideally overnight in the fridge. Once set, uncover and slice into circles.