### THE BRITISH COOKBOOK



train discourses

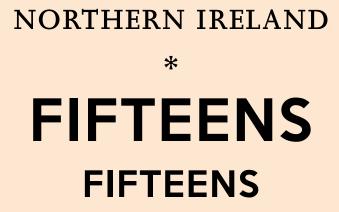






The rather cutely named Fifteens – there's fifteen of each principal ingredient – is a Northern Irish recipe that comes together like a traybake but requires only a simple assembly job and some chilling in the fridge. Make it a day in advance for children's parties, so it has ample time to set.

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#### <u>Serves: 6</u> 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 (<sup>3</sup>/<sub>4</sub> 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.

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