

## Jelly Cake by Zamamabakes

### **Ingredients** Serves 14

250g pkt Marie biscuits, crushed to fine crumb (use food processor or bash with rolling pin)

185g butter, cubed, melted.

2 x 395g tins sweetened condensed milk.

½ cups lemon juice, strained.

1 ½ cups boiling water

4 teaspoons gelatine

2 x 85g packets raspberry jelly

### **Method: Using Delicake cake ware** Assemble, Delicake base & sleeve.

Combine crushed biscuits and melted butter, press into the prepared container and refrigerate.

Combine condensed milk and lemon juice.

Sprinkle gelatine over boiling water and whisk together until gelatine has completely dissolved (this may take a few minutes, just keep whisking).

Stir gelatine mixture into the milk mixture until well combined (mixture will be runny).  
Spray inside the sleeve with oil. Pour over the biscuit base, cover and return to fridge for at least one hour or until firm to touch.

Prep jelly according to packet directions BUT use 100ml LESS cold water for each packet.  
Allow jelly mixture to cool to room temperature.

Gently (over the back of the spoon) pour cooled jelly mixture over the set milk layer, cover and return to fridge 1 – 2 hours or until jelly has set.

(If you are using a tin, rub a warm cloth around the outside of the edges to free up a little, if it's not coming away use a warm knife & run around the inside of the edge).

Remove sleeve upwards from the base. Cut & serve from the base. Enjoy!

You can re-assemble sleeve and lid to store in the fridge.

You can use double the ingredients for the VRM or the same ingredients for the SSM.