Coconut Apricot Refrigerator Squares

12 small squares · Active 20 min · Total 2 hr 20 min

Skills: Easy

Ingredients

- 7 oz plain digestive or graham-style biscuits, fully baked (200 g)
- 1/2 cup dried apricots, finely chopped (100 g)
- 1/2 cup unsweetened shredded coconut (40 g)
- 5 tablespoons butter, melted (70 g)
- 1/3 cup sweetened condensed milk (100 g)
- 1 teaspoon lemon zest

Set out

8-inch square pan, Baking paper, Mixing bowl, Knife or scissors

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Line the pan with baking paper, leaving handles. Crush biscuits into mixed fine and small coarse crumbs.

2. Mix biscuit crumbs, apricots, coconut and lemon zest in the bowl.

3. Stir in melted butter and condensed milk until no dry patches remain. Press firmly and evenly into the pan.

4. Cover and refrigerate at least 2 hours until firm. Lift out and cut into 12 small squares.

Choose a container before cutting

Cut squares to fit a shallow container in one or two layers, separated with paper. That uses refrigerator space more effectively than wrapping a tall irregular stack.

A useful detail

Use sweetened condensed milk, not evaporated milk; they behave differently and are not interchangeable here.

Keep it well

Keep covered at 40°F/4°C or below for up to 5 days, or freeze individually wrapped for 1 month. Thaw in the refrigerator. Carry portions with the chilled food and return leftovers promptly to cold storage.