



# No-Bake Jelly Cake

Joanna Portilla's Recipe



 Serving: 8 to 10 Pax  Prep Time: 5h  Cook Time: 30 mins

## Ingredients

- 150g digestive biscuits
- 100g melted butter
- 2 ½ tsp gelatine powder
- 385g sweetened condensed milk
- ¼ cup lemon juice
- 1 packet of strawberry jelly powder

## Instructions

1. Line an 8-inch square tin with baking paper.
2. Crush the digestive biscuits into fine crumbs.
3. In a bowl, combine the digestive biscuit crumbs with melted butter and mix well.
4. Using a spatula, spread the digestive biscuit mixture evenly and press firmly into the square tin.
5. Place the square tin in the fridge to chill for one hour.
6. In a medium-sized bowl, dissolve gelatine powder in 250ml of boiling water.
7. Add sweetened condensed milk and lemon juice into the gelatine mixture and mix well.
8. Take out refrigerated square tin and pour sweetened condensed milk mixture over the digestive biscuit layer. Refrigerate for at least two hours to let it firm up.
9. In another bowl, prepare the strawberry jelly powder according to the instructions stated (varies across different brands of jelly powder) but with lesser water to get a firmer strawberry jelly texture.  
  
Allow the strawberry jelly to cool to room temperature before  
10. pouring it gently over the sweetened condensed milk layer.  
  
Refrigerate for at least two hours before serving. For the best  
11. results, refrigerate overnight.