

Raspberry Coconut Slices

This is one of my family favourites that has been passed down through my mum's recipe book. It is tried and tested, and really easy, so give it a go.



Easy - perfect for beginners.



30 minutes preparation



Baking: 40 mins

Makes 16-20 slices



INGREDIENTS



- 340g Plain Flour
- 115g Icing sugar
- 225g Butter at room temperature
- 225g Raspberry Jam, warmed
- 170g Desiccated Coconut
- 125g Castor Sugar
- 4 Eggs beaten

DIRECTIONS

- Heat the oven to 180°C
- Line a large tin with greaseproof paper 38cm x 25cm x 2.5cm
- Sift together the flour and icing sugar into a large bowl, and rub in the butter with your fingers until it resembles breadcrumbs.
- Spread the mixture into the lined tin and press down lightly using a fork until it is evenly distributed and smooth. Then, bake for 10 minutes.
- Take out, dot with the warmed jam and spread out evenly.
- In a separate bowl, mix together the coconut, caster sugar and beaten eggs, again using clean hands is the easiest way.
- Distribute this evenly over the jam and bake for 20 - 30 minutes until golden brown.
- Cut into pieces while still slightly warm, allow to cool thoroughly before storing. Keeps for 3 to 4 days in an airtight container.

AUDS TIPS

If you want to make this tray bake on a smaller scale, simply halve this recipe and your lined tin will need to be approx *27cm x 18cm x 3.5cm.