COOKING PASSION SINCE 1877



Raspberry & Lemon Coconut Slice

DIFFICULTY: EASY

PREPARATION TIME: 20 MINUTES

COOKING TIME: 40 MINUTES

SERVES: 24 PIECES

Ingredients

125g butter, softened

½ cup caster sugar

2 tsps grated lemon rind

1 egg, lightly beaten

1 cup plain flour

½ cup self raising flour

1 cup raspberry jam

125g raspberries, halved

Topping

2 eggs, lightly beaten

1 cup caster sugar

2 ½ cups desiccated coconut

Method

Preheat oven on CircoTherm® Intensive to 160°C and place the wire rack on shelf position two. Grease and line a 20cm x 30cm lamington pan.

Beat the butter, caster sugar and lemon rind using an electric mixer until smooth and creamy. Add the egg and mix well. Fold in the sifted flours and mix until well combined. Spread the mixture evenly into the prepared pan. Carefully spread the jam over the base then arrange the raspberries on top.

Combine topping ingredients and spread evenly over the jam and raspberries, pressing gently with the back of a spoon.

Bake for 35 to 40 minutes or until golden and cooked.

Allow to cool before cutting into squares and serving.

Notes

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