

Any Berry and Coconut Slice

Ingredients:

90g butter, soft

½ cup caster sugar

1 egg

¼ cup self raising flour

2/3 cup plain flour

1 tablespoon custard powder

¼ cup any berry jam

150g fresh or frozen any berries



Coconut topping

2 eggs, beaten

¼ cup caster sugar

2 cup desiccated coconut



What to do:

- 1) Preheat oven to 200c.
- 2) Grease and line medium lamington pan, ensure baking paper extends above edge of pan.
- 3) Beat butter, sugar and egg in bowl with electric mixer until lighter in colour.
- 4) Sift and stir in flours and custard powder.
- 5) Spread over base of pan and bake for about 15mins.
- 6) Stand for 10mins and make coconut topping.
- 7) Combine coconut ingredients in bowl.
- 8) Spread biscuit base with jam.
- 9) Sprinkle with berries and then coconut topping.
- 10) Bake in oven for about 25mins.
- 11) Cool in pan before cutting into squares.