

Granny's Raspberry Coconut Slice

Pastry Base:

60g butter
1/4 cup sugar
1 egg
1/2 tsp vanilla essence
1 1/4 cup self raising flour

Topping:

1/2 cup jam
1/2 cup sugar
1 egg

Preheat oven to 160C

Base:

- * Lightly grease a slice tray (28cm x 18cm)
- * Using an electric beater, beat butter & sugar to a cream in medium mixing bowl.
- * Add vanilla & egg to bowl and beat well.
- * Sift flour into the bowl and stir in to make a stiff paste.
- * Press out evenly into slice tray.

Topping:

- * Spread base thinly with jam.
- * Beat egg in medium mixing bowl.
- * Add sugar and coconut to the eggs and mix well.
- * Spread topping over jam base.
- * Bake in 160C oven until golden brown on top
- * Cool slightly then cut into rectangle pieces

