

Roberts
EDIBLE CRAFT

BAKERS JAM

RAPSBERRY & COCONUT SLICE



INGREDIENTS - BASE & FILLING

- 180g Unsalted Butter, room temperature
- 1 cup caster sugar
- 2 eggs
- $\frac{2}{3}$ cup self raising flour
- 1 $\frac{1}{3}$ cup Plain Flour
- 1 x 400g Tub Roberts Edible Craft Bakers Jam

INGREDIENTS - TOPPING

- 2 eggs
- $\frac{1}{2}$ cup caster sugar
- 1 cup Desiccated coconut
- 1 cup Shredded coconut

We baked using a 32 x 23 Slice Tin

METHOD

- Step 1** - Preheat oven to 160°C fan forced setting.
- Step 2** - Line the slice tin with baking paper.
- Step 3** - Beat butter and sugar together until slightly pale in colour.
- Step 4** - Add eggs one at a time.
- Step 5** - Fold in sifted flours until a soft dough forms. Spread the dough in the tin in an even layer using the back of a spoon.
- Step 6** - Place in the oven and bake for approximately 20 minutes or until golden in colour. Allow to cool slightly.
- Step 7** - Whilst the base is cooling, make the topping by combining the eggs and sugar in a bowl and lightly whisk with a fork.
- Step 8** - Add in both coconuts and mix well.
- Step 9** - Spread the cooled base layer with a generous and even layer of jam. Top with the coconut mix topping.
- Step 10** - Bake again for 15-20 minutes or until its golden brown. Cool completely in the tin before slicing.



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