

# PASSIONFRUIT SLICE

## Ingredients

1 Cup (150g) self-raising flour  
1 cup (80g) desiccated coconut  
½ cup (110g) caster sugar  
125g butter, melted

## Passionfruit Topping

395 can condensed milk  
½ cup (125ml) strained fresh lemon juice  
½ cup (80ml) passionfruit pulp

## METHOD

- 1 Preheat oven to 180°C (160° fan forced).  
Grease an 18cm x 28cm slice pan.  
Line the base and sides with baking paper.
- 2 Combine the flour, coconut and sugar in a bowl.  
Stir in the butter, mix well.  
Press evenly over the base of the prepared pan.  
Bake for 15 mins or until browned lightly.
- 3 Passionfruit Topping  
  
Combine the condensed milk, lemon juice and passionfruit pulp in a medium bowl. Beat with a wooden spoon until smooth. Pour passionfruit mixture over the hot base. Bake for a further 15 mins or until just set. Cool in pan.
- 4 Serve cut into pieces.

