

COCONUT SLICES

INGREDIENTS:

1 cup SR Flour

pinch salt

1 cup desiccated coconut

4 oz butter

$\frac{3}{4}$ cup sugar

2 eggs

$\frac{1}{2}$ cup milk

GAS OVEN: 180°C

Method:

Put sifted flour and salt into bowl, mix in coconut.

Melt butter, stir in sugar and add to flour. Stir well.

Add eggs, beaten well, and $\frac{1}{2}$ cup milk, mix thoroughly.

Turn into greased lamington tin

Bake in moderate oven 20 – 25 mins.

While still warm top with lemon flavoured icing and coconut.

Cut into slices when cold.