

Drouin Nursery

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Apricot and Coconut Slice

INGREDIENTS

1/3 cup (80ml) boiling water
1 1/3 cups (200g) dried apricots,
chopped finely
1 1/2 cups (225g) self-raising flour
1 1/4 cups (100g) desiccated coconut
1 1/4 cups (330g) caster sugar
125g butter, melted
3 eggs, beaten lightly
1/2 cup (125ml) milk
1 cup (160g) icing sugar mixture
1 tablespoon fresh lemon juice, approximately

METHOD

Preheat oven to 180°C (160°C fan-forced). Grease and line a 20cm x 30cm slice pan. Lightly grease the baking paper.

Pour boiling water over the apricots in a medium bowl; stand while assembling the rest of the mixture.

Sift the flour into a large bowl and add the coconut and sugar. Stir in the butter, then the eggs and milk. Fold through the drained apricots.

Spread the mixture into the pan. Bake for 30 minutes or until browned and cooked when tested. Cool for 15 minutes in pan before turning onto a wire rack.

Combine the icing sugar and lemon juice in a small bowl. To pipe the icing over the slice, place the icing in a medium zip-lock bag. Snip off a very small corner of the bag and drizzle the icing over the slice.

