

Less than 45 minutes

Makes 12 squares

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Ingredients:

- 2 cups (300g) cake flour
- $\frac{1}{3}$ cup (40g) cornflour
- 1 cup (200g) castor sugar
- Pinch salt
- 1 cup (250g) melted butter
- $\frac{1}{4}$ cup (60ml) strawberry jam (apricot works well too)
- 2 egg whites
- $1\frac{1}{2}$ cups (150g) desiccated coconut

Method:

1. Preheat oven to 180°C.
2. Combine flours, half the sugar and salt in a bowl.
3. Add butter and mix until combined.
4. Press mixture into a lined 31cm x 20cm rectangular baking tray and bake for 15 minutes.
5. Spread with jam while hot.
6. Whisk egg whites and remaining sugar until combined and fold through coconut.
7. Top jam with coconut mixture and bake for a further 8-10 minutes or until slightly golden.
8. Cool and slice into squares.
9. Store in an airtight container until ready to serve.