

More than 1 hour

Makes 12-15

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Ingredients:

- 1½ cups (375g) butter
- 1½ cups (300g) brown sugar
- 2 eggs
- 2 Tbsp (30ml) milk
- ½ Tbsp (7ml) vanilla essence
- ¼ cup (25g) desiccated coconut
- 2½ cups (375g) self-raising flour, sifted
- 1 tub (100g) fresh blueberries
- Pinch salt

Method

1. Preheat oven to 180°C and line a 35x25cm baking tray with baking paper.
2. Cream butter and sugar together in a bowl.
3. Add eggs one at a time, incorporating each fully before adding the next.
4. Whisk in milk and vanilla essence.
5. Combine coconut and flour in a separate bowl, then add to batter, mixing well.
6. Fold in berries and pour into baking tray.
7. Bake for 40-43 minutes, until a golden-brown crust forms.
8. Cool slightly in tray, then slice into bars.
9. Serve cooled completely or store in an airtight container.

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