More than 1 hour Makes 12-15 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1<sup>1</sup>/<sub>2</sub> cups (375g) butter
- 1<sup>1</sup>/<sub>2</sub> cups (300g) brown sugar
- 2 eggs
- 2 Tbsp (30ml) milk
- <sup>1</sup>/<sub>2</sub> Tbsp (7ml) vanilla essence
- <sup>1</sup>/<sub>4</sub> cup (25g) desiccated coconut
- $2\frac{1}{2}$  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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