

COCONUT JAM SLICE

<i>Ingredients</i>	<i>Equipment</i>
125 grams unsalted butter	2 Small knives
1/3 cup caster sugar	2 Chopping Boards
1 cup plain flour	2 Mixing Bowls
1 teaspoon baking powder	Cup Measures
1 egg yolk	Spoon Measures
Jam	Wood spoon
	Small Mixing Bowl
TOPPING	Fork
½ cup caster sugar	Dessert Spoon
1 egg	Scales
1 cup desiccated coconut	Tart tray

What to do

1. Preheat oven to 180 degrees
2. Get out all equipment required
3. Weigh and measure ingredients
4. Cut butter into small pieces
5. Sift flour and baking powder into a mixing bowl
6. Add sugar to the flour
7. Mix butter with the flour with finger tips until combined
8. Separate egg from the white, discard the white of the egg.
9. Add egg yolk to the flour mixture and continue to process until mixture forms into a soft dough.
10. Press the dough into a tart tray with the palm of your hand
11. Bake for 15 minutes or until the dough is golden brown.
12. Allow to cool.

13. Spread an even amount of jam with a spoon over the top of the cooked dough.
14. To make the topping, combine sugar and coconut and mix well.
15. Beat egg lightly with a fork in the small mixing bowl.
16. Add egg to the coconut and sugar mixture and mix well.
17. Sprinkle the topping over the jam.
18. Bake for 25 minutes or until golden.
19. Cool and cut into slices.