

Apple & Sour Cream Slice



INGREDIENTS

- 1 cup self-raising flour
- 1 cup desiccated coconut
- 1/4 cup caster sugar
- 125g lurpak Danish butter, melted
- 1 tsp. vanilla essence
- 300g tub sour cream
- 420g can sliced pie apples, drained
- 1 tbsp. cinnamon sugar

DIRECTIONS

1. Preheat oven to moderate, 160c. Line a 16 x 26cm slice pan with baking paper
2. In a large bowl, combine flour, coconut and sugar. Pour in butter and vanilla, stirring until combined. Press mixture firmly into pan
3. Bake for 10-15 minutes, until lightly golden. Allow to cool slightly
4. Spread sour cream over base. Top with apple slices. Sprinkle with cinnamon sugar. Bake for 10-15 minutes, until lightly golden. Cut into squares and serve warm or cold



“A DESSERT SLICE THAT ISN'T TOO SWEET”