



CHRISTMAS DREAM SLICE

Preheat oven to 180°C. Grease then line the base and sides of a 22cm square loose base tin with baking paper.

What you need: Base

125g of our everyday flour mix
2 level TBS caster sugar
150g butter (note 1)
1/3 cup milk (note 2)
1/3 cup desiccated coconut
2 tsp vanilla paste
2 egg yolks (size 7)
½ level tsp baking powder

Topping:

2 eggs
1 tsp vanilla paste
1 TBS of baking mix A
½ tsp baking powder
1 ½ cups desiccated coconut
1 level TBS soft brown sugar
1 cup Christmas fruit mince

To Make:

The Base: Mix the flour and baking powder together, set aside. In a large bowl cream the butter and sugar with an electric beater. Add the egg yolks and vanilla, beat until well combined. Add the flour mix and gently stir to combine. Next add the milk and coconut and fold through to combine. Press evenly into the tin (the mix will be a little sticky so use damp fingertips or place a sheet of cling film over it to press down.) Bake for 12 minutes. Remove from the oven and cool slightly.

The Filling: In a large bowl beat the eggs and sugar together with an electric beater until pale and creamy. Fold in the dry ingredients, vanilla and fruit mince, mix well.

Pour on top of the base, return to the oven and bake for 25-30 minutes (ovens will vary).

Cool in the tin. When completely cold cover loosely then chill in the fridge for a couple of hours as it will be easier to cut.

Notes:

1. For dairy free use non dairy spread of choice
2. For dairy free use non dairy milk of choice

Tip: Keeps fresh in an airtight container in the fridge for 2-3 days.

Easy to make and a lovely alternative to Christmas mince pies, served plain or with a dollop of cream or yoghurt.