

### COCONUT ROUGH SLICE

Preparation Time: 2 x 10 minutes

Cooking Time: 25 minutes

Setting Time: 1 hour

Enough for 2-3 smokos

#### FOR BASE

- $\frac{1}{2}$  cup Margarine
- $\frac{1}{4}$  cup Coconut
- 2 teaspoons Cocoa
- $\frac{1}{2}$  cup Castor Sugar
- 1 cup SR Flour
- Pinch Salt

#### FOR TOPPING

- 3 tablespoons Condensed Milk
- 1 cup sifted Icing Sugar
- 1 cup Coconut
- 1 tablespoon Cocoa
- 1.5 tablespoons Margarine
- 1 teaspoon Vanilla Essence



FOR BASE - Preheat oven to 180C. Grease and paper line a 7" x 11" Lamington tray, leaving the paper about 1" higher than the tray. Sift Flour, Cocoa and Salt into a bowl. Add Sugar and Coconut. Stir in melted Margarine. Mix well and press into the lined tray. Cook at 180C for 25 minutes.

Make topping and have ready to apply to base while still warm.

FOR TOPPING - Combine all ingredients well, and then evenly cover the base whilst still in tray. Cool in the fridge, in the tray.

When cool lift out of tray by the excess paper lining. Slice into 2" squares, and store in a cool place or refrigerated.

For a nice change, you can just delete the cocoa from the base.