Lemon Coconut Slice

Type: Dessert/_snack  
Serves: 32 tastes  
Recipe source: Taste.com

Harvest from the garden: eggs

EQUIPMENT:  
Metric measuring cups & Spoons  
Bowls  
Sieve or sifter  
Whisk  
Chopping board  
Knife  
Saucepan  
Slice pan

INGREDIENTS:  
Lemon curd  
125g unsalted butter, melted, cooled  
3/4 cup caster sugar  
1 1/2 cups self-raising flour, sifted  
1 egg, lightly beaten  
1/3 cup lemon curd (see related recipe)  
Coconut topping  
1 eggwhite, lightly beaten  
3/4 cup caster sugar  
1 1/2 cups desiccated coconut

What to do:

1. Preheat oven to 180°C/160°C fan-forced. Grease a 3cm-deep, 18cm x 28cm (base) slice pan.
2. Line base and sides with baking paper, allowing a 2cm overhang.
3. Place butter, sugar, flour and egg in a bowl.
4. Stir to combine. Press into prepared pan. Bake for 15 to 17 minutes or until light golden.
5. Meanwhile, make coconut topping. Place eggwhite, sugar and coconut in a bowl. Stir to combine.
7. Bake for 10 to 12 minutes or until coconut is golden brown.
8. Cool in pan.
10. Serve.