

Caramel Coconut Slice

½ cup SR flour

½ cup castor sugar

½ cup plain flour

100g butter, melted

½ cup coconut

Grease 25 x 30 cm Swiss roll pan. Sift flours into bowl, stir in coconut, sugar and butter, press evenly over base of prepared pan. Bake in moderate oven for about 12 minutes or until lightly browned; cool.

Caramel Filling

400g can sweetened condensed milk

2 teaspoons golden syrup

¼ cup brown sugar

60g butter, melted

Combine all ingredients in bowl, mix well.

Coconut Topping

2 eggs, lightly beaten

1/3 cup castor sugar

2 cups (180g) coconut

Combine all ingredients in bowl, mix well.

Spread filling evenly over base, sprinkle with topping.

Bake in moderate oven for about further 25 minutes or until topping is lightly browned; cool in pan.