

Terry's Chocolate Coconut and Cherry Slice



Prep Time 10 minutes Cook Time 25 minutes

INGREDIENTS

Base:

- 150 grams Butter melted & cooled
- 200 grams Brown Sugar 1 cup, firmly packed
- 1 Egg lightly beaten
- 1 teaspoon Vanilla Extract
- 60 grams Plain Flour 1/2 cup
- 45 grams Self Raising Flour 1/3 cup
- 30 grams Cocoa Powder 1/4 cup
- 40 grams Desiccated Coconut 1/2 cup
- 170gm Glace Cherries 1 cup

Icing:

- 200 grams Icing Sugar 1½ cups
- 30 grams Cocoa Powder ¼ cup
- 20 grams Butter finely chopped
- 2 tablespoons Boiling Water you may need to add extra water if your icing is very thick and difficult to spread
- 2 tablespoons Desiccated Coconut extra for sprinkling

INSTRUCTIONS

1. Preheat oven to 160C (fan-forced).
2. Grease and line with baking paper a 20x30cm lamington pan.
3. Place butter, sugar, egg and vanilla in a bowl, stir until combined.
4. Sift flour and cocoa into bowl, add ½ cup coconut.
5. Stir until mixture has combined.
6. Spread mixture evenly into pan.
7. Bake for 25-30 minutes or until just firm.

ICING

1. Sift icing sugar and cocoa into bowl.
2. Add butter and boiling water, stir together.
3. Spread warm slice with icing.
4. Sprinkle remaining coconut over slice.