



Coconut Meringue Slices

Ingredients:

Cake Mixture

75 gm butter (soft)

100gm caster sugar

2 large egg yolks

2 tbsp milk

1 tsp vanilla extract

175 gm self raising flour

Meringue Mixture

100 gm caster sugar

2 large egg whites

50 gm desiccated coconut

Method:

Pre heat your oven to 160C.

Line a tray or shallow dish with greaseproof/baking paper (approximately 11" x 7").

Separate your eggs

You need to put your egg yolks in one bowl and your egg whites in another bowl.



Make sure both small bowls are spotlessly clean and dry before using.

I break the egg so the shell is in two halves, and tip the egg from one side to the other until all the egg white has dropped into the small bowl underneath.

If some egg yolk goes into your white then you need to use another egg – even the smallest bit of egg yolk will stop the meringues from working!

Cake Mixture

Cream together the butter and sugar in a large bowl until light in colour.

Add the egg yolks to your bowl and mix together with the butter and sugar mix.

Put the milk and vanilla extract into the bowl and mix together.

Sieve the flour into the bowl, and fold into the mixture with your spatula or a spoon until it is fully mixed in.

The mixture will be much thicker than a normal cake mix – more like a dough than a cake batter.

Spread the mixture as evenly as possible over the bottom of the tray, holding onto the lining paper to help you do this.



Meringue

Whisk the egg whites on a medium speed until they are just stiff.

When the egg whites leave peaks in the bowl, start adding the caster sugar spoon by spoon while continuing to whisk at a slower speed.

When all the sugar is mixed in and the meringue is thick and glossy, gently stir in the desiccated coconut.

Tip the meringue onto the top of the cake mix, and spread out along the tray to cover all areas.

Cook for approximately 15-20 minutes in your pre heated oven until golden brown.

When cooked, remove from the oven and leave to cool in the tin.

Cut into squares when cooled.

NOTE – You can also place a layer of jam in between the cake mixture and meringue before placing in the oven.