

# COCONUT MARSHMALLOW SLICE



## INGREDIENTS

### Base:

2 cups plain flour  
1 cup coconut  
 $\frac{1}{2}$  = 2 tsp baking powder  
 $\frac{1}{2}$  cup castor sugar  
200g butter melted  
Vanilla

### Marshmallow:

1 cup sugar  
1 cup water  
1  $\frac{1}{2}$  tables gelatine  
Dash Vanilla  
Food colouring (I used  
pink!)

## DIRECTIONS

1. Preheat oven to 190 degrees (fan forced)
2. Grease 20x 30cm slice tray
3. Combine dry ingredients. Make a well in the centre, add butter and vanilla, stir and combine.
4. Press into tray, cook for 25 min's or until golden.

Whilst this is cooking prepare marshmallow:

1. Put 1 cup sugar, with 1 cup water in a saucepan. Sprinkle over 1  $\frac{1}{2}$  tables gelatin. Stir over heat until sugar has dissolved and mixture boils.
2. Reduce heat, simmer for 7 min's, then remove from heat.
3. When nearly cold, add vanilla, beat until thick and fluffy.
4. If desired add a few drops of food colouring.
5. When base is cooked, let it cool slightly, then spread with raspberry jam then add the marshmallow on top.
6. Sprinkle with coconut. Chill in fridge.