

Toasty Coconut & Apricot Slice

Ingredients

- 125g unsalted butter
- ½ cup golden syrup
- 2 cups Lowan Apricot and Coconut Muesli
- ½ cup brown sugar
- 1 cup self-raising flour

Icing

- ¾ cup icing sugar
- 2 teaspoons softened butter
- ¼ teaspoon finely grated lemon zest
- 1 tablespoon lemon juice
- ½ cup toasted shredded coconut

Method

1. Preheat oven to 180°C. Brush a 27 x 17 cm (base measurement) slice pan with melted butter and line with baking paper.
2. Cut butter into small pieces and place into a small saucepan. Add the golden syrup and melt over a low heat. Cool.
3. Place the muesli and brown sugar into a mixing bowl. Sift in the flour and mix well. Stir in the cooled butter and golden syrup and mix until thoroughly combined.
4. Spread mixture into the prepared pan. Bake for 25 minutes or until firm to touch and when a skewer inserted in the centre comes out clean. Turn slice around once during cooking.
5. Cool completely in the tin before icing with lemon icing and sprinkling with toasted coconut. Allow icing to set before cutting into pieces. Store in an airtight container.

Icing

Sift icing sugar into a bowl and mix in the butter, lemon zest and lemon juice. Beat until well combined. Spread icing over the cold slice and sprinkle with toasted coconut.

To Toast Coconut

Spread coconut over a flat baking tray lined with baking paper. Cook in a preheated oven at 180°C for 2 minutes or until light golden brown. Keep a watchful eye on the coconut, taking care that it is not over browned.

