

Apricot and Macaroon Slice

Written by jenny Schimak
Thursday, 22 April 2010 08:37 -

Ingredients

- 100g unsalted butter
- 1 egg at room temperature
- 1/2 tspn baking powder
- 1/3 cup castor sugar
- 1 1/2 cups plain flour

Filling

- 250g dried apricots, roughly chopped
- 1 tblspn Grand Marnier
- 2 tspns castor sugar

Topping

- 100g unsalted butter
- 1 tspn vanilla extract 1/3 cup plain flour
- 3 cups desiccated coconut
- 1/3 cup castor sugar
- 2 eggs room temperature
- 1/2 tspn baking powder

Method

- Preheat oven to 180C.
- Grease a 20x30cm shallow tin and line with baking paper.
- Cream butter and sugar until light and fluffy.
- Add egg and beat well.
- Sift flour and baking powder and fold into the butter mixture.
- Press into tin and bake 25 mins or until golden.

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To make filling

- Combine the apricots, Grand Marnier, sugar and 1/2 cup boiling water in a bowl.
- Set aside for 30 minutes, then puree in a food processor.
- Spread evenly over the cooled base.

To make topping

- Cream butter, sugar, and vanilla until light.
- Add eggs, beating well after each addition.
- Fold in coconut, flour and baking powder.
- Pour onto the apricot.
- Bake for 20-25 mins or until golden.

Wendy Eves.