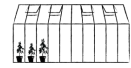


Louise Slice



Jaz Mathisen

AWAKINO STATION

Sweet, cake like base, tart raspberry jam and a soft meringue with a hint of coconut.

Ingredients:

Base:

- 250g butter, at room temperature
- 1 cup caster sugar
- 4 egg yolks
- 1 tsp vanilla extract
- 3 cups plain white flour
- 2 tsp baking powder

Meringue topping:

- 1 cup raspberry jam
- 4 egg whites
- 3/4 cup caster sugar
- 1 cup desiccated coconut

Method:

1. Line a large 40cm x 25cm slice tin and preheat the oven to 160C
2. Beat the butter and sugar together for five minutes, or until they are pale and fluffy.
3. Beat in the egg yolks and vanilla extract.
4. Fold in the flour and baking powder, mixing to make a fine crumb.
5. Press the mixture into the lined slice tin and bake for 20 minutes, or until starting to golden around the edges.
6. Remove from the oven and rest for 5 minutes, then spread the raspberry jam over the base.
7. In a clean bowl, beat the egg whites until soft peaks.
8. Slowly add the sugar 1/4 cup at a time, beating well after each addition.
9. Fold in the coconut and then spread the meringue over the raspberry jam.
10. Return the slice back to the oven and bake for a further 15-20 minutes, or until the meringue is cooked and lightly browned.

