



Passion fruit & Coconut Shortbread Slice

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 35 minutes

Ingredients

Shortbread:

150g Unsalted Soft Butter
75g Caster Sugar
170g Plain Flour
65g Cornflour
1 tsp Coconut Essence
25g Dessicated Coconut

Topping:

397g Tin of Condensed Milk
3 Tbsp Lemon Juice
3 Passionfruit (pulp + 1 Tbsp seeds)

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line a 9" x 9" square baking tin with baking parchment.
- In a stand mixer cream the butter and sugar until light and fluffy.
- Add the flour, cornflour, coconut essence and dessicated coconut gradually to the butter mixture until it comes together as a soft dough.
- Put the shortbread dough into the prepared tin and press down with a spatula or the back of a spoon and level.
- Bake in the pre-heated oven for 20 minutes until it starts to colour slightly around the edges.
- Leave to cool.
- Place a strainer over a small bowl then cut the passion fruit in half and strain the seeds from the pulp.
- Add a tablespoon of the seeds to the juice and discard the rest.
- In a medium sized bowl place the condensed milk, lemon juice, passion fruit pulp and seeds.
- With a balloon whisk mix until it starts to thicken slightly.
- Pour the mixture into the cooled base and level.
- Bake for 15 minutes.
- Leave to cool and set completely before cutting into slices.