

passionfruit slice

Rohan Baker (Year 5), son of Donna

MAKES 24 pieces

1 cup (150g) self-raising flour
 1 cup (90g) desiccated or shredded coconut
 ½ cup (110g) caster sugar
 125g unsalted butter, melted
 395g can sweetened condensed milk
 ½ cup (125ml) lemon juice
 90ml fresh or canned passionfruit pulp

Preheat the oven to 160°C and line a 20cm x 30cm slice pan with baking paper.

Stir together the flour, coconut and sugar in a bowl. Add the melted butter and stir until thoroughly combined.

Transfer the mixture into the baking pan and use your fingers to press evenly into the base. Bake for 15-17 minutes or until lightly browned.

Combine condensed milk, lemon juice and passionfruit pulp in a bowl and beat well with a wooden spoon until thickened and combined.

Pour the passionfruit mixture over the hot base, then bake for another 15 minutes or until set.

Transfer the pan to a wire rack and allow to cool completely in the pan. Chill, then remove from the pan and cut into squares to serve.

Mum has been cooking her passionfruit slice for as long as I can remember. When we get together with my aunts, uncles and cousins, it's compulsory that we bring it along.

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