

Ingredients needed for: \_\_\_\_/\_\_\_\_/\_\_\_\_ Name: \_\_\_\_\_

## COCONUT MERINGUE SLICES

### Ingredients

75g (3 oz) baking margarine (soft)  
100g (4 oz) caster sugar  
2 large egg yolks  
2 tbsp milk  
a few drops vanilla extract  
175g (6 oz) self-raising flour

### *For the topping*

2 large egg whites  
50g (2 oz) desiccated coconut  
100g (4 oz) caster sugar



### Equipment

Large mixing bowl  
Electric whisk (clean after the cake)  
Tablespoon  
Scales  
Baking tin  
Baking paper  
Spatula  
Cooling rack

### Method

1. Preheat the oven to 160°C/Fan 140°C/Gas 3 and line a 23cm x 23cm baking tin with non-stick baking paper.
2. Cream the spread and sugar together until soft. Beat in the egg yolks, milk and vanilla extract and lastly fold in the flour – the mixture will be quite stiff. Spread it carefully in a smooth layer over the base of the tin.
3. CLEAN THE ELECTRIC WHISK VERY WELL!
4. Place the egg whites in a large bowl and whisk with an electric whisk until stiff. Add in the sugar a generous dessertspoonful at a time. Fold in the desiccated coconut. Spread over the cake mixture.
5. Bake in the preheated oven for 35 minutes, by which time the meringue will be firm to the touch and a pale golden brown.
6. Leave to cool in the tin.
7. Cut into slices to serve.