



Date Slice

Ingredients

1 cup of coconut
1 cup of caster sugar
1 cup of Orgran Self Raising Flour
90g of butter
1 egg
1 cup of finely chopped dates
1 tspn milk
Vanilla essence to taste

For the lemon icing

1 cup of gluten free icing sugar
1 tspn butter
Juice of a lemon

Method

Preheat the oven to 170oC.

Line a slice tin with baking paper.

Melt the butter gently.

Once melted and cooled, add the milk, vanilla essence and the egg to the butter.

In a deep bowl, place the flour, sugar, dates and the coconut.

Pour the butter mix over the dry ingredients and mix well.

Spread the mix into the slice tray and bake for 25 minutes, until golden brown.

Allow to cool and then ice with the Lemon icing, for variations add ¼ cup of walnuts or pecan nuts, for extra taste.