



PREP: 15 min
COOK: 40 min
SERVES: 12-16

White Chocolate, Raspberry & Coconut Slice

This easy, breezy slice is the perfect pick-me-up or lunchbox treat. The sweet, tart pops of raspberry dotted throughout this rich, creamy slice will keep you coming back for more.

Ingredients

125g butter
200g white chocolate
2/3 cup (100g) plain flour
2/3 cup (100g) self raising flour
3 large eggs, lightly whisked
1 tsp [Queen Vanilla Bean Paste](#)
3/4 cup (75g) desiccated coconut
2/3 cup (150g) caster sugar
1 cup (125g) fresh or frozen raspberries
200g white chocolate, extra, chopped

Method

STEP 1

Preheat oven to 180C (fan forced), then grease and line a slice tin with baking paper.

STEP 2

Sift flours together into a large mixing bowl, and add sugar and coconut. Set aside. Melt butter and white chocolate over low heat in a small saucepan or microwave, stirring at 30 second intervals until smooth.

STEP 3

Allow chocolate to cool slightly, then add the eggs and vanilla. Whisk together until smooth. Pour chocolate mixture into bowl of dry ingredients and stir until just combined. Gently fold the raspberries and extra white chocolate through the mixture.

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Method

STEP 4

Pour into prepared tray, smooth the top, and bake for approximately 30-40 minutes until golden brown on top, or a skewer inserted in the centre comes out clean. Allow to cool completely before slicing for afternoon tea!

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