

Decadent Passionfruit Slice

This is a simple, low-calorie pudding. The scent of apricot will pervade the kitchen.

You'll need for the base:

- 1 cup plain flour
- 1/2 cup icing sugar
- 120g butter

For the topping:

1 cup self-raising flour

- 1 cup grated coconut
- ½ cup caster sugar
- 100g butter, melted
- 1 can sweetened condensed milk (about 390 gm)
- ½ cup lemon juice
- ½ cup passionfruit pulp (I strain the seeds as Bryan doesn't like them, but others leave them in)

Method base:

Preheat oven to 200° C.

Fix a tray lined with baking paper.

Mix ingredients together with your fingers.

Press mixture lightly into the baking tray.

Method topping:

Mix ingredients together well.

Bake the base for 10-15 minutes until just beginning to brown.

Remove, pour on topping and bake for about 30 minutes, or until just set. Store in a sealed container in the fridge.