



# BAKED CHOCOLATE FUDGE BARS

## INGREDIENTS

90grams unsalted butter  
½ cup (110grams) caster sugar  
1 large egg  
¼ cup (35grams) self-raising flour  
2/3 cup (100grams) plain flour  
1 tablespoon custard powder  
2/3 cup (220grams) raspberry jam  
2 cups (160grams) desiccated coconut  
¼ cup (55grams) caster sugar  
2 large eggs, lightly beaten

## METHOD

1. Preheat oven to 180 degrees Celsius.
2. Line 3cm deep, 18cm x 28cm lamington tray with baking paper.
3. Beat butter, sugar and egg in a small bowl until light and fluffy.
4. Transfer to a medium bowl and stir in sifted flours and custard powder. Spread dough into pan and spread with jam.
5. Combine coconut, caster sugar and eggs in a small bowl.
6. Sprinkle topping over the jam and bake for about 40 minutes.
7. Slice when required and store in sealed airtight container.

One batch makes approximately 16 finger size pieces.