



BUTTERY COCONUT JAM SLICE

INGREDIENTS

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup desiccated coconut
- ½ cup brown sugar
- 125g butter, melted
- 2 tbsp golden syrup
- 1 tsp baking powder
- 1 cup Long Track Pantry Raspberry
Jam (or your favourite flavour)



METHOD

- Preheat oven to 170°C. Grease and line a 20cm square slice tin.
- In a large bowl, combine flour, oats, coconut, sugar, and baking powder.
- Mix melted butter and golden syrup together, then pour into the dry ingredients. Stir until combined.
- Press two-thirds of the mixture into the base of the tin.
- Spread jam evenly over the base, leaving a small border at the edges.
- Crumble remaining oat mixture over the top.
- Bake for 30–35 minutes until golden brown.
- Cool completely before slicing into squares or slices.
- Makes approx. 16