



Fruit Custard Slice

Base

- 1 pkt butter cake mix
- 1 cup desiccated coconut
- ½ cup melted butter
- Fruit of choice sliced

Topping

- 1 small tub light sour cream
- 1 egg
- 1 table spoon sugar
- Cinnamon

Combine butter cake mix, coconut and melted butter. Lightly spray baking dish then press mixture into dish. Cook base for 10 to 15 minutes in oven (180° - 220°C).

Remove from oven and arrange thinly sliced fruit on base. Pour topping mix over fruit and spread evenly. Sprinkle with cinnamon and return to oven for 15 minutes.

Stand for 10 minutes allowing topping to set, serve hot with cream or ice-cream or cold on its own.

