

Hertzoggies Slices



Ingredients

250g butter

3/4cup castor sugar

1 egg

1tsp baking powder

2 1/3cup cake flour

2/3cup corn flour

1-2cup apricot jam

3 egg whites

1cup castor sugar

2cup coconut

Method

Preheat oven to 170°C.

For the pastry

Cream the butter and sugar until light and fluffy.

Beat in the egg followed by the baking powder, flours and salt.

Press the pastry into a 30 x 20cm greased baking dish and refrigerate.

For the coconut meringue

Whisk the egg whites until soft peak stage then beat in the castor sugar until thick and glossy. Fold in the coconut.

Remove the pastry from the fridge then spread with the apricot jam.

Spread the coconut meringue topping over then bake for 30-35 minutes or until the top is slightly golden but the shortbread is cooked through.

Slice into blocks and serve