Lynne's PEACH SLICE



A WELL-LOVED RECIPE,
made from scratch

From my friend Lynne's kitchen to mine,
and now to yours.

INGREDIENTS

BASE

- 1 1/4 cups (185g) plain flour
- 3/4 cup (150g) caster sugar
- 1 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 2 tbsp milk powder (optional)

- 175g butter, melted
- 1 cup desiccated coconut
- 1 tsp cinnamon
- 1–2 tbsp milk (if needed)

TOPPING

- 1 tin sliced peaches, drained
- 1 carton sour cream
- 3 tbsp sugar
- 3–4 eggs
- Freshly grated nutmeg

Tip: If the base mixture feels a little dry, add a splash of milk.

METHOD

1. Preheat oven to 180°C (160°C fan forced). Grease and line a slice tin.
2. In a bowl, combine all dry base ingredients. Add melted butter and mix to a soft, pressable consistency (add a little milk if needed).
3. Press mixture firmly into the base of the tin.
4. Bake for 20–25 minutes, until lightly golden.
5. Arrange drained peaches over the warm base.
6. In a bowl, whisk together sour cream, sugar and eggs.
7. Pour gently over peaches.
8. Sprinkle lightly with nutmeg.
9. Return to oven and bake for a further 25 minutes, or until set. Cool completely before slicing.

Best enjoyed chilled.
Store in the fridge.

SIMPLE INGREDIENTS, BEAUTIFUL RESULTS
a calm home is built in the everyday

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