



PREP: 20 min  
COOK: 40 min  
SERVES: 20

## Cinnamon, Chocolate & Coconut Slice

Buttery cinnamon shortbread and rich chocolate fudge, topped off with a crunchy coconut topping... This slice is three layers of pure indulgence!

### Ingredients

#### Shortbread Base

- 1 ½ cups (225g) plain flour
- ¼ cup (55g) caster sugar
- ½ tsp baking powder
- 125g chilled butter, diced
- 1 egg, at room temperature
- 2 tsp ground cinnamon
- 1 tsp Queen Organic Vanilla Extract

#### Fudge Filling

- 75g butter, diced
- 75g good-quality dark chocolate, chopped

### Method - Base

#### STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 16 x 26cm slice tin.

#### STEP 2

Combine flour, sugar, baking powder and butter in bowl of a food processor and process until mixture resembles fine breadcrumbs. Use a fork to lightly whisk egg, cinnamon and Vanilla. Add to flour mixture and pulse until mixture is evenly combined and just starts to come together.

#### STEP 3

Using hands, press mixture into prepared tin. Bake in preheated oven for 20 min or until base is golden around edges.

### Method - Filling

#### STEP 1

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## Ingredients

¼ cup, firmly packed (55g) brown sugar

1 egg, at room temperature

1 egg yolk, at room temperature

1 tsp ground cinnamon

### Coconut Topping

2 ¾ cups (180g) shredded coconut

¼ cup (55g) caster sugar

3 eggs, at room temperature, lightly whisked

50g good-quality dark chocolate, melted

## Method - Filling

Place butter, chocolate and brown sugar in small saucepan. Stir over low heat until just melted and smooth. Remove from heat. Combine egg, egg yolk and cinnamon in medium bowl and whisk with fork to combine. Stir in chocolate mixture and set aside.

## Method - Topping

### STEP 1

Combine coconut, sugar and eggs in a bowl. Stir to combine.

## Method - Assembly

### STEP 1

Remove the base from the oven and reduce the temperature to 160°C (fan forced).

### STEP 2

Pour the filling into the tin and use the back of a spoon to spread evenly over the base to cover. Sprinkle topping over the filling.

### STEP 3

Return slice to the oven and bake for a further 20 min or until the topping is golden, filling is just set and base is cooked through. Remove slice from oven and stand on a wire rack to cool completely in tin.

### STEP 4

Once cool, drizzle with melted chocolate and cut into portions to serve.

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