**Peach slice**

**Ingredients:**

**3 cups self-raising flour**

**3 cups desiccated coconut**

**1 cup caster sugar**

**370 grams butter or butter substitute, melted**

**2 eggs or egg substitute**

**4 tablespoons peach jam**

**750 grams peaches, drain any liquid from the peaches**

**Method:**

**Preheat oven to 180C.**

**Lightly grease a baking tray. Line the baking tray with baking paper, extending the paper on all sides by 2cms.**

**In a large bowl, combine the flour, coconut, and sugar. Mix in the melted butter (or butter substitute), and eggs (or egg substitute).**

**Press half the mixture evenly into the baking tray. Spread the peach jam over the base.**

**Cover the base with the peaches. Crumble the remaining flour mixture over the peaches.**

**Bake for 35 to 40 minutes, or until golden brown. Cut into squares and serve**