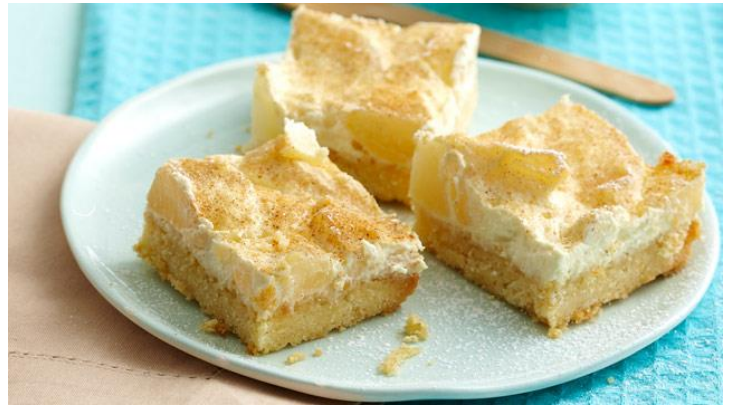


APPLE SOUR CREAM SLICE

INGREDIENTS

1 pkt butter cake mix
120g melted butter
1 cup coconut
1 egg
1 x 300ml carton sour cream
Cinnamon sugar or nutmeg
1 x 410g tin apple pie apples (you can substitute apricots if you like)



Method

1. Preheat oven to 180C
2. Combine cake mix, melted butter, and coconut and press into a well-greased slice tin.
3. Bake in the oven for 10 mins.
4. Remove and spread base with undrained pie apples.
5. Combine egg and sour cream and spread over apple filling.
6. Sprinkle over cinnamon sugar or nutmeg, put back in oven and bake for a further 20 mins.
7. Allow to cool and chill in the fridge before cutting. Store in an airtight container in the fridge.
8. Bon appétit!