

# Lorraine's Fruity Super Slice



Prep: 15 minutes



Bake: 20-25 minutes



Makes: 20 pieces



## Ingredients

- $\frac{3}{4}$  cup butter
- 1  $\frac{1}{2}$  cups self raising flour
- 2 large eggs
- 2 cups rice bubbles
- 1 cup coconut
- 1 Tbsp golden syrup
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup sultanas
- 1 tsp vanilla essence
- $\frac{1}{2}$  tsp salt

## Cooking steps

1. Preheat oven to 180°C
2. Combine all dry ingredients including sultanas
3. Add eggs, vanilla and combine
4. Melt butter and syrup and add to mixture
5. Press into greased baking tray
6. Bake at 180°C for 20-25mins
7. While still warm, cut into squares
8. Leave to cool